

THE NATIONAL PROVISIONER

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MEAT PACKERS HEARD ON COLD STORAGE

Senate Committee Surprised by Facts Experts Reveal

Washington, D. C., June 16.—Representatives of the packers appeared before the United States Senate Committee on Manufactures on Thursday and Friday of this week in reference to the bill now pending in the Senate, and which has for its purpose the regulation of cold storage of food products. This bill, if passed into law, would limit the time in which meat food products may be carried in temperatures of 40 degs. or under, does not allow for curing time, requires dating of time of slaughter, storage and withdrawal from storage, would prevent shipments from packinghouses to branches or customers in other States, and would practically destroy the business. The contention was made by the packers' representatives that any new provision of law, so far as the meat industry is concerned, is unnecessary, as the meat inspection law as now applied makes it practically impossible for any meat food product which has become unsound, unwholesome or otherwise unfit for human consumption, to get into public channels because of the present inspection. This line of attack was evidently a great surprise to the committee, and made an impression upon it.

This was followed by showing that the amount of meat food products carried in freezer storage was less than 5 per cent. even in the case of concerns having freezer capacity, a very inconsiderable proportion of the total output, and that this was carried merely to meet demands from consumers. It was pointed out that if this were not the practice the livestock growers would not have a ready market at all times for their animals and consumers would not have an equalized source of supplies. Again, it was shown that to comply with the proposed law would be a physical impossibility because of the hundreds of millions of meat inspection stamps and cold storage tags required, all parts of each animal having to be kept separate each day in order that proper dates might be placed thereon.

The scientific witnesses testified that in their investigations there was practically no limit of time in which meat deteriorated if kept frozen, and that the only proper means of determining whether it has become unfit for human food is by physical examination when offered for inter-State transportation. Special emphasis was laid upon the fact that

the placing of an arbitrary time limit upon the storage of food products does not determine the wholesomeness, or otherwise of the product offered for sale.

The line of testimony indicated to the committee that the proper procedure for the committee was the reframing of the proposed law so that meat food products will not come under further regulations than those now applied under the meat inspection law, and that there should be an enactment similar to the latter for the regulation of butter, eggs, fish, etc., when placed in cold storage. The hearings will be continued today, and may possibly go into next week before all of the advocates of the packers are heard. The witnesses for the meat interests who appeared were Alfred R. Urion, general counsel of Armour & Company; A. B. Hayes, counsel of the American Meat Packers' Association; T. W. Taliaferro, Hammond Standish & Co.; Fred Burrows, M. H. Hammond Company; Gustav Bischoff, Sr., St. Louis Independent Packing Company; F. E. White, Armour & Company; W. B. Farris, Morris & Co.; A. S. Johnston, Swift & Company; Prof. Heine-mann, Chicago University; Dr. W. A. Pease and Prof. De Guise, Lederle Laboratories, New York; Prof. C. A. Crampton, Washington; Prof. W. D. Richardson, Chicago, Ill.

ENGLAND TAKING MORE CHINESE PORK

Another consignment of Chinese pork from Hankow has arrived at Liverpool, according to Consul-General J. L. Griffiths. It included 16,000 carcasses, nearly 72,000 cases of other frozen goods, about 1,000 cases of eggs, many boxes of bacon and over 10,000 cases of lard. The London Times says the trade in these goods is increasing at a rapid rate, and that last year 24,000 carcasses was the total receipts at Liverpool from this source.

NEW PACKING PLANT AT PORTLAND.

Portland, Ore., gets a new Schwarzschild & Sulzberger packing plant with stockyards. A site was bought the other day and contracts are under consideration for construction. It is planned to spend about \$500,000 this year, and have the plant ready early in 1912. The site chosen is a quarter of a mile east of the present Union Stock Yards and Union Meat Company's plants, convenient to railroads and to the deep water channel from the Columbia River.

NEW COMMITTEES OF CRUSHERS' ASS'N.

President R. L. Heflin, of the Interstate Cottonseed Crushers' Association, appreciating the necessity of keeping the work of his administration up to date, has named the important committees for the coming year. The new members of the other committees will be named in a few days. At the convention President Heflin said: "Those whom I shall select as members of the Executive Committee and other committees, I trust will regard the appointment as an honor, and will devote their best efforts to serving the association." That his sentiments will pervade the committees is evidenced by the men named. Those so far announced are as follows:

Executive Committee: President R. L. Heflin, Sherman, Tex., chairman; C. W. Ashcraft, Florence, Ala.; E. M. Durham, Vicksburg, Miss.; J. W. Allison, Ennis, Tex.; Fielding Wallace, Augusta, Ga.

Rules Committee: C. W. Ashcraft, Florence, Ala., chairman; J. D. Dawson, Houston, Tex.; Ernest Lamar, Selma, Ala.; J. B. Perry, Grenada, Miss.; J. M. Macdonald, Cincinnati, O.; J. H. Du Bose, Memphis, Tenn.; Geo. F. Tennile, Savannah, Ga.; J. B. Hildebrand, Little Rock, Ark.; E. E. Chandler, Chicago, Ill.; C. L. Ives, New Berne, N. C.; J. G. Gash, New York, N. Y.; E. T. George, New Orleans, La.

Bureau of Publicity: J. W. Allison, Ennis, Tex., chairman; Fielding Wallace, Augusta, Ga.; W. M. Hutchinson, Atlanta, Ga.

Legislative Committee: J. J. Culbertson, Paris, Tex., chairman; T. Sloan Young, New York, N. Y.; B. F. Taylor, Columbia, S. C.; F. W. Brode, Memphis, Tenn.

Now that the convention is seen in retrospect, it is realized more clearly what a success it was in every way, in business sessions, in formal entertainment and in general good times. It was a very successful experiment, holding the meeting in New York City.

In honoring Cyrus W. Ashcraft with the office of vice-president, the association has honored itself. He is a strong, capable man, and with wide business connections. He is forty-five years of age, one of the older sons of a family of eleven children, and was born in Clay County, Alabama. He was educated at Auburn, Ala., and with the family moved to Florence in 1888. He taught in the college there, and later engaged in the newspaper business. With his brothers in 1898 he established the Ashcraft

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CLASSES AND GRADES OF MEAT

Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.

(Continued from issue of June 3, 1911.)

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in The National Provisioner of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason The National Provisioner is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

Sides.

This class includes various grades and cuts of short ribs, short clears and "English" bacon sides.

Short Rib Sides.—Regular short ribs are middles of hogs from which short hams and regular or New York shoulders have been taken off, with back-bone and tenderloin removed, hench-bone and breast-bone sawed or cut down smooth and even with face of side, feather or blade not removed and no incision made in the side. This is a regular board of trade cut, and is quoted in provision reports simply as "Ribs." It is made from medium to heavy packing hogs, in averages from 25 to 80 lbs., but principally from 45 to 65 lbs.

On the board of trade regular ribs averaging not less than 30 nor more than 60 lbs. are deliverable at contract price; those over 60 and not over 70 lbs. average are deliverable at a discount of 20 cents per 100 lbs.; those over 70 and not over 80 lbs. are discounted 30 cents per 100 lbs. Regular ribs are mainly shipped south either as dry-salt or bacon meat.

The manufacture of this cut is confined largely to the winter months. It is used less extensively in proportion to other cuts than formerly, but is still the leading side cut, over one-half the stocks of sides generally consisting of short ribs. Many are afterward converted into other cuts, as extra ribs, extra clears, backs and bellies, as determined by current prices of the various cuts. About one-fifth of the number of heavy hogs packed are cut into short ribs.

Jobbing or rough short ribs consist of short ribs with the back-bone left in, the hog being center-split leaving equal parts of the back-bone on each side. They are sold at a discount of 2 per cent. under regular ribs and must average not less than 30 nor more than 50 lbs. for Board of Trade delivery.

Hard short ribs are made the same as jobbing ribs, except that the hog is split so as to leave the back-bone all on one side. The side containing the back-bone is known as the hard side or hard short rib and the other as the soft side, the latter being the same as the regular short rib. They usually weigh 50 to 70 lbs., are cut from heavy packing hogs and are sold principally in the South as dry salt pork.

Extra short ribs or "extra ribs" are made from short ribs by removing the loin. They average 35 to 50 lbs.; 20 to 30 per cent. of the stocks of sides usually consist of extra ribs.

Square cut or "English" short ribs are the middles of hogs from which square shoulders and long-cut hams have been cut, thus making the side shorter than a regular rib, square-cut and with the feather of the blade-

bone out. They are selected from the better grades of medium weight packing hogs, and average 20 to 30 lbs. They are cured in English salt and handled like other "English" meats.

Short Clear Sides.—Regular short clears are made from regular short ribs by removing the ribs and cutting reasonably square at each end. They are graded and handled in the same manner as short ribs. Short clears average 30 to 70 lbs. and to grade regular must average not less than 35 lbs.

Their use has declined to a large extent in recent years as compared with certain other cuts, and only 1 to 5 per cent. of the stocks of sides are of this kind. It is primarily a domestic cut but is exported to some extent. Square-cut short clears are the same as square-cut short ribs, except the ribs are taken out.

Extra short clear sides or "Extra Clears" are made the same as short clears, except that the loin is also removed. They may be made from extra short ribs by cutting out the ribs. The pieces weigh 25 to 60 lbs., and must average not less than 30 nor more than 60 lbs. to grade regular; 10 to 20 per cent. of the stocks of sides are usually made up of this cut.

"English" Bacon Sides.—These so-called sides or long middles include both the side and shoulder, and in one instance (Wiltshires) the ham is also included. They are cured and packed as described under "English meats," and after arrival in Great Britain are usually made into "rolled sides," which are dried for English trade, but in Scotland are usually smoked. American packers have discontinued manufacturing several cuts not mentioned below which were formerly used quite extensively.

"Wiltshire" sides consist of the side, ham and shoulder left together in one piece; the blade-bone is taken out, foot cut off, the shoulder trimmed the same as "Cumberlands," hip-bone taken out, not backstrapped, the belly trimmed smooth and even, and leg of the ham cut off below the hock joint. These sides average 40 to 70 lbs., and are selected especially for thickness of lean meat with a light, even covering of fat from 1¼ to 2 ins. thick, not exceeding 1¾ ins. in the best grades. They are made exclusively from choice lean bacon hogs, and are the highest grade of English bacon sides. The use of "Wiltshires" has greatly declined in recent years. They are shipped principally to the south of England.

"Cumberland" sides (according to Chicago Board of Trade regulations) "have the end from which the ham is taken cut square; the leg cut off below the knee joint; the shoulder ribs, neck-bone and blood vein taken out; breast-bone sawed or cut down smooth and even with the face of the side; and should not be back-strapped or flanked." They are made from good and choice bacon hogs and average 20 to 60 lbs., but the bulk run 25 to 40 lbs.

This is by far the leading export side cut, and being made in various grades and aver-

ages is suitable for converting into other English side cuts, such as "Yorkshires," "Birminghams," "Staffords" and others which are no longer generally made in this country.

Long rib sides are made the same as "Cumberlands," except the shoulder bones are taken out and the leg cut off close to the breast. The average weight is 18 to 25 lbs. They are made from common to good bacon hogs, and shipped to Liverpool for distribution to Ireland and Wales.

Long clear sides are cut the same as long ribs and, in addition, have the ribs taken out. For English trade, they are made from good bacon hogs weighing 120 to 160 lbs. dressed, and the sides weigh 18 to 26 lbs. For regular board of trade delivery they must average not less than 45 lbs. The latter are used in domestic trade and Continental Europe, and are made from the heaviest bacon hogs and from comparatively lean butcher hogs.

This cut is used to some extent both in export and domestic trade, but much less than formerly. Extra long clears are made like long clears, except that the loin is also removed. They are seldom used.

"Dublin" middles are thin lean sides cut like "Cumberlands" and in addition the leg cut off close to the breast. They are made from light, common bacon hogs and pigs. The sides weigh 12 to 20 lbs.

(To be continued.)

NEW COMMITTEES OF CRUSHERS' ASS'N.

(Continued from page 15.)

Cotton Mills, which corporation operates both cotton and cottonseed oil mills. He is the president of the company and its chief spirit. He is a public man of high standing and remarkable popularity in his section, as was evidenced by the fact that last fall he was elected mayor of Florence on the Prohibition ticket, something that it is said no other man could have done. He is a man of parts and character, and has a strong and winning personality. His brother, Erister Ashcraft, had been a familiar figure in Association circles until his health broke two years ago. C. W. Ashcraft, though a comparative stranger to many cotton oil men outside of the Southeast, has already won his way into the hearts of the men of the trade who have met him at recent conventions, as was shown by the spontaneous enthusiasm which greeted his election as vice-president and his appearance on the platform.

Colonel T. R. Chaney, of New London, Conn., who is probably the oldest living honorary member of the Interstate Cottonseed Crushers' Association, attended the New York convention. Colonel Chaney is one of the few remaining pioneers of the cottonseed products industry. It was the first convention he has attended in a number of years, and it was quite an event, both for Colonel Chaney and for the other veterans of the Association.

Now we look forward to the State Association meetings. The Alabama Cottonseed Crushers will meet at Point Clear, Ala., July 6 and 7. A good programme is being arranged, and President R. W. Barnes, Selma, Ala., expects a large attendance.

The Cottonseed Crushers' Association of South Carolina will meet at Columbia, June 26-27.

REPORT ON CAUSE OF HAM SOURING

Results of Government Experiments Given in Detail

By C. N. McBryde, M. D., Senior Bacteriologist, U. S. Department of Agriculture.

(Continued from last week.)

[EDITOR'S NOTE.—In the issue of March 25 The National Provisioner reported the results of the long-awaited government investigation of the important question of "sour meats." The conclusions arrived at in this investigation were given in full, together with the suggestions for prevention of ham "souring." This is a matter of such importance to the trade that The National Provisioner now presents in full the report of the tests made and the conclusions reached.]

The Bacteriological Examination.

Several hams from each tierce were examined bacteriologically, cultures being taken from the meat near the bone and from the bone marrow of the femur.

In the sour hams from tierce 1 cultures taken from the meat near the bone showed the same anaerobic bacillus noted in other sour hams (i. e., the same bacillus which caused souring in Experiments I and II), but these cultures were contaminated with other bacteria which were probably introduced on the thermometer along with the ham-souring bacillus. None of the contaminating bacteria were capable, however, of producing a sour-meat odor when grown on the egg-pork medium. Pure cultures of the ham-souring bacillus were obtained from the bone marrow of some of these hams, showing that this bacillus had penetrated through to the bone marrow while the other bacteria had not.

From the sour hams in tierce 2, the ham-souring bacillus was recovered readily, and often in pure culture, from the hams which had been pumped in the shank only, whereas it was usually contaminated with pickle bacteria in the hams which had been pumped in both body and shank.

In the case of the sound hams in tierce 3, cultures taken from the meat near the bone and from the bone marrow of the femur were negative in the hams which had been pumped in the shank only, while cultures taken from corresponding points in the hams pumped in both body and shank showed ordinary pickle bacteria, which had evidently been introduced into the bodies of these hams in the pumping pickles. None of these hams exhibited the slightest sour odor.

Summary of Experiment.

In this experiment 20 hams (tierce 1) were tested with an ordinary ham thermometer in the usual packinghouse manner. Half of these hams were subjected to the mild cure and half were given the regular cure, with the result that 50 per cent. of those receiving the mild cure and 20 per cent. of those receiving the regular cure became sour.

A second lot of 20 hams (tierce 2) were tested with a thermometer which had been purposely contaminated with a culture suspension of the ham-souring bacillus. These hams were cured in the same manner as the first lot, with the result that all of those receiving the mild cure and 70 per cent. of those receiving the regular cure became sour.

A third lot of 20 hams (tierce 3) which had not been tested at all were cured in the same manner as the two preceding lots, as a check on the cure. All of these were sweet at the end of the cure.

Inasmuch as the three lots of hams were cured under precisely the same conditions and were handled in the same manner prior to pickling, the only difference being that the hams in tierces 1 and 2 were tested with the ham thermometer while those in tierce 3 were not, we must conclude that the souring of the hams in tierces 1 and 2 resulted from the testing which these hams received. In the case of tierce 1 the hams became infected from a thermometer which, in the ordinary routine use of the packinghouse, had become accidentally contaminated with the ham-souring bacillus. In the case of tierce 2 the hams became infected from a thermometer which had been artificially contaminated with the bacillus. The high percentage of sours in this last lot is due to the fact that these hams were heavily infected with the ham-souring bacillus, for owing to the construction of the ham thermometer many thousands of the bacilli were unquestionably introduced into each ham on the point of the thermometer. In the ordinary routine of ham testing, where hams become infected from foreign matter introduced on the thermometer, the percentage of souring, as shown in tierce 1, would be less, for it is not to be supposed that ham thermometers are always contaminated with the ham-souring bacillus, but that they only become so at times, and that probably only a few of the bacilli are then introduced.

Thermometers Do Contaminate.

This experiment, we think, proves conclusively (1) that the ham-souring bacillus may be introduced into the bodies of hams on the thermometers used in testing the hams, and (2) that the packinghouse method of taking ham temperatures by means of a thermometer which is thrust deep into the bodies of the hams may cause souring in the hams thus tested.

As a further proof that hams may become contaminated in this manner, a series of cultures were made from scrapings taken from ham thermometers. The scrapings consisted of the accumulations of bits of meat, grease and dirt that collect on the thermometers, and were taken from the thermometers while the latter were in ordinary routine use in the packinghouse. In a series of six cultures which were made from such scrapings at different times, the same bacillus which was isolated from sour hams and shown to cause meat souring was found three times. In other words, the ham-souring bacillus was present in 50 per cent. of the cultures made from thermometer scrapings, and many hams undoubtedly become infected from the thermometers. Souring would be almost certain to result in mild-cure hams if these hams were tested with a thermometer which had become accidentally contaminated with the ham-souring bacillus, as the bacillus would have time to develop within the bodies of the hams before being inhibited by the curing pickle, which penetrates slowly into the bodies of these hams. In the case of regular cure hams—that is, hams which are pumped in both body and shank—souring

would be much less apt to occur after the use of a contaminated thermometer, as these hams are more or less saturated with a strong pumping pickle at the beginning of the cure, which would tend to inhibit the growth of any bacteria that might be introduced on the thermometers.

The fact that souring may result in hams from the use of a contaminated thermometer would explain the occurrence of several sours in one vat, for in testing hams just before they go into cure several hams are usually tested in succession, and these would in all likelihood go into the same vat. Supposing the thermometer to have been contaminated with the ham-souring bacillus at the time these hams were tested, this would explain a fact which has been often noted, namely, the occurrence of several sours in one vat while other vats containing the same run of hams show no sours.

If souring resulted in all of the hams which are subjected to a thermometer test in the daily routine of the packinghouse, this manipulation alone might account for nearly all of the sours which occur, but the experiment which has been just described shows that all of these hams do not become sour. In tierce 1, where each ham was subjected to three thermometer tests at different times, souring resulted in 35 per cent. (this includes both mild and regular cure) of the hams thus tested, and in actual practice the percentage of sours in hams which have been subjected to the thermometer test would probably be somewhat less. Quite a large percentage of sour hams are thus left unaccounted for by the thermometer test, and we believe that these are chiefly the result of contamination carried in on the pumping needles or in the pumping pickles

LIVESTOCK RATE MATTERS.

The Interstate Commerce Commission has refused the application for a suspension of the proposed reduction in rates from Texas to Northern and Eastern points. The ground taken is that at present the commission is investigating the whole question of rates on livestock and dressed meats and packinghouse products from Southwestern to Northern and Eastern points, and expects to acquire knowledge on which to act intelligently. At present it lacks information and has decided not to act on specific complaints of this kind until it has settled the main questions involved in the inquiry now being made. In its decision, however, it is made perfectly plain that the commission assumes without any qualifications that it has the power to suspend reductions in rates to prevent discriminations, just as it has to suspend advances in rates.

The commission has cancelled its order suspending advances in rates on livestock between the Mississippi and Missouri rivers, but without prejudice to the rights of any of the interests involved, holding again that it needed additional information before deciding on the reasonableness of rates or the necessity for equalizing conditions between Omaha, Chicago and Kansas City.

If consistent in this course, the commission will have a number of cases depending upon the result of its inquiry into the whole question, by the time it acquires the knowledge it needs.

TRADE GLEANINGS

A new fertilizer plant is to be erected at Eatonton, Ga.

Armour & Company will establish a branch house at Decatur, Ala.

The death is reported of W. N. Numsen, president of William Numsen & Sons, Inc., packers at Baltimore, Md.

The Podlisky tannery at St. Paul, Minn., has been badly damaged by fire.

The branch house of Swift & Company at Memphis, Tenn., has been damaged by fire.

The Atlantic Fertilizer Company has let contract for the erection of a large addition to its plant at Curtis Bay, Md.

The Texas City Cottonseed Co., Texas City, Tex., is installing machinery to operate delinting plant erected last year.

The Union Stock Yards Company, South Omaha, Neb., is expending \$200,000 in the erection of new yards at Burnham, Neb.

L. L. Davis, A. P. Rice and others have incorporated the Commerce Fertilizer Company, Commerce, Ga., with a capital stock of \$15,000.

The Muskogee Grease Company, Muskogee, Okla., has been incorporated with a capital stock of \$25,000 by H. C. Lute, G. B. Stock and others.

The Dallas Packing Company, Dallas, Tex., has been incorporated with a capital stock of \$7,500 by B. L. Heley, H. C. Walsh and S. H. Haley.

It is rumored that Armour & Company have purchased a large tract of land at North Powder, Ore., upon which they will erect a large packing plant.

The Hanover Beef Company, Portland, Me., has been incorporated with a capital stock of \$25,000 to deal in cattle, hogs, poultry, etc. A. F. Jones is president.

It is reported that the Taylor Grocery Company, Newport, Tenn., will erect an abattoir at Fort Lauderdale, Fla., to handle around 1,500 hogs annually.

A. W. Joy Company, Bangor, Me., has been incorporated with a capital stock of \$9,000 to engage in the wholesale and retail meat and produce business. President, A. W. Joy.

A company has been organized at Haleyville, Ala., by Carrollton, Ga., capitalists for the purpose of erecting a cottonseed oil mill. The company is to be capitalized at \$30,000.

The Sealy Oil Mill and Manufacturing Company, Sealy, Tex., has been organized with a capital stock of \$35,000 to establish a cottonseed oil mill. W. M. Moore is president.

The Central Meat Market of Clarksburg, W. Va., has been incorporated to conduct a wholesale and retail meat business. The capital stock is \$10,000. J. B. Candy, F. W. Gilbert and others are the incorporators.

The contract for the erection of the storage building and warehouse for the Miller Fertilizer Company at Canton, Md., has been awarded to I. O. Hildebrand & Son. The plans were drawn by Architect Theodore Wells Pietsch.

The new board of directors of the New Orleans Butchers' Co-Operative Abattoir Company, New Orleans, La., held a meeting last week and elected the following officers to serve for the ensuing year: John B. Louis, president; Rene Forio, first vice-president; August Guizerix, second vice-president; Anthony Frey, treasurer; R. De Verges, secretary; Greg. De Reyna, general manager.

The celebration of the opening the Sulzberger & Sons Company's packing plant at Oklahoma City, Okla., which the Chamber of Commerce had arranged to give the early part of June, will have to be postponed. The packing company have not been able to finish their plant, owing to business conditions in the capital city, and the officials of the company say that they will not complete it before fall.

PORTO RICO EXPORTS NO CATTLE.

The Agricultural Department's experiment station at Porto Rico reports for 1910 a good expansion in trade. Concerning livestock the report says: "From exports of from three to four hundred thousand dollars of a few years ago it has dwindled to nothing. On the contrary animals, both live and as dressed meat, are now a large item of imports. This change has been brought about by the greatly increased needs for work animals and also the greater consumption of meats due to an increased prosperity. Animals of all classes, especially horses, have increased greatly in price. Dressed meats also have become a luxury beyond the reach of most of the laboring classes. Chilled meat is shipped in from the States, and dried or jerked beef from Argentina."

TO INVESTIGATE COLD STORAGE.

As a result of many hearings on various bills governing cold storage, the Committee on Public Health of the Massachusetts legislature has decided it does not know enough to frame a just measure. It has therefore asked the legislature to pass a resolution for a joint commission of seven to be appointed by the governor to sit during the summer and fall and report a bill next winter. The commission is to serve without pay and have full power to compel witnesses to attend and produce books, letters, etc. The fish industry is particularly anxious to have the commission go into the healthfulness of frozen fish, etc., and will assist the work to be done in that line.

Here's a book about cold storage insulation that every packer and butcher should have:

Nonpareil Corkboard **Whence and Whither**

Simply what the title indicates—only the story is told IN PICTURES, not in words. Where cork comes from—how Nonpareil Corkboard is made—the many places it is in use. Not a dry, prosy catalogue, but a graphic record of fifteen years' achievement in the cause of scientific cold storage insulation.

A postal card saying, "Send me your new book on Nonpareil Corkboard"—that's all that's necessary.

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GEORGE L. MCCARTHY, *President.*

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PAUL I. ALDRICH, *Editor.*

GENERAL OFFICES

No. 116 Nassau St. (Morton Building), New York,
N. Y.

Cable Address: "Sampan, New York."

Telephone, No. 5477 Beckman.

WESTERN OFFICES

Chicago, Ill., 9 Exchange Ave., Union Stock Yards.
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SAVING WASTE

It is one of the good signs of the times that during the last year or two the smaller packers of the country have been awakening to the possibilities of adding labor-saving and waste-saving machinery to their equipment. Though the larger packers have done

this until they have almost gotten their business down to an exact science, the smaller packers, as a class, have not realized the profit possibilities in following the very clear lead of their larger competitors. This fault has arisen very largely because of lack of investigation into the possibilities of many machines, devices and departments which could and should be used in a small plant.

Another cause for this lack of enterprise has been the force of habit on the part of the smaller concerns. Accustomed to doing business in the same old way, year in and year out, and very often from one generation to another, they have overlooked the fact that though ordinarily their business is profitable they were still throwing away a lot of good money.

These conditions are now gradually reversing themselves and smaller packers are beginning to realize that they have been asleep to opportunity for a long time. The movement is not progressing as rapidly as it should. There are many in the business today who have been "thinking" about doing something in the way of further equipment and extension of their business who should take up the problems involved without further delay and get down to the actual business of making all of the money they possibly can in a legitimate way out of their business. They will find that many times when the meat end of the business is extremely discouraging that the by-products would bring their balance on the right side of the ledger at the end of the year.

PACKERS' WITNESSES

The packers' witnesses are making a favorable impression before the Committee on Manufactures in the U. S. Senate this week on the hearing in reference to the proposed national laws regulating the cold storage of food products. Preceded by witnesses representing the butter, egg, fish, poultry and cold storage warehouse interests, who had already opened the way for enlightening the committee on the actual facts of the cold storage business, the packers' witnesses are clinching the statement of fact which have been presented by the representatives in other lines.

As has been said in these columns more than once, no more important bill to the packinghouse industry was ever offered in Congress, and if passed in its present form would cause irreparable injury to the meat business. Its position, too, has been exceedingly threatening from the fact that partial hearings were held on the bill last year, and this would ordinarily close the opportunity for the presentation of facts to the committee. In view of the importance of the pro-

posed bill, however, the committee was courteous enough to reopen the hearings and to give all interests involved a further opportunity to be heard. These rehearings have developed a mass of new information which the committee had not previously had for its information and which should certainly result in considerable modifications of the bill as it now stands.

There can be no doubt that when all of the facts connected with the modern system of storing foodstuffs is presented that the committee and the public will have a far different idea of the cold storage industry. The impression heretofore has been that the refrigerating machine has been used only as an instrument for storing foods and cornering the markets in them. Realization is coming that cold storage means the conservation of foods so that an urban population may have a plentiful supply of food at all seasons of the year. Due consideration has not heretofore been given to the fact that the holding of products in storage for an extreme length of time results in shrinkage and charges which make undue inflation of prices almost an impossibility.

On the scientific side it has been repeatedly demonstrated within the last few years that where foods are placed in cold storage when they are in good condition and when they are kept in proper temperatures and under sanitary conditions that they will retain all of their values for very considerable periods of time. No material changes take place which are to the disadvantage or danger of the consumer, and this being so, there is no reason why foodstuffs should not be held in cold storage for a time limited only by that in which they begin to deteriorate.

Both the commercial and scientific sides of the subject are being placed before the committee at Washington this week, and the packers feel confident that when the committee has secured full information and realizes the great importance of the cold storage industry to the country, that a bill will be reported to Congress which will be alike reasonable to those who have invested large amounts of capital in the business and to the consumers of the products which they store. Because of this optimism, however, there should be no diminution of effort on the part of every one engaged in the business of cold storage, and particularly the packers, in urging their Congressional representatives to work for and to pass a bill in accordance with the facts and not because of prejudice.

In this connection packers should remember that according to the terms of the bill any plant operating under a temperature of 40 degs. Fahr. or less comes under the terms of the bill, and so they are just as much interested as the cold storage warehouse doing a general business.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

HOW TO BUILD A CATCH BASIN.

The following inquiry comes from a packer who has been trying to bring his plant strictly up to date:

Editor The National Provisioner:

I have been having a good deal of trouble with my catch basins. They do not seem to work right. Can you tell me how they should be built to get the best results in saving grease and tankage?

This is a subject on which more than one reader of The National Provisioner has asked for light, and a general discussion of the catch basin question should prove timely and valuable, bringing the results of packinghouse experience right up to date and drawing the necessary conclusions.

At no time since records have been kept of the cost of raw materials and of producing and selling manufactured products has there been such a widespread tendency to make the most of whatever the raw material offered. And in perhaps no other industry has this been as intensive as in the meat packing industry. With the margins of profit nearly eliminated on all edible meat products, and in consideration of the keen competition existing in the trade, it has become absolutely necessary that attention should be directed towards the utilization of all waste and by-products, as well as that we should endeavor to handle all products as quickly and in as sanitary a manner as possible, in order to enable us to produce the highest possible percentage of the better grades of goods with the smallest amounts of cheaper goods and of wastes and losses.

Provided the catch basins are properly constructed, of sufficient capacity, and that the least possible quantities of fat and solid matter escape into and through the same, the plant will show bigger profits and prove the more economical operation where the products from the catch basins are the lowest.

A high yield of fat and tankage from this

source does not necessarily mean the careful operation of a plant, as in most cases the opposite holds true; namely, that an undue amount of the more valuable products have found their way into the catch basins through neglect and carelessness. For the same reason a falling off in the yield of the basins usually indicates that more care is being exercised in the plant, under the provisions as stated.

The catch basin should be regarded more in the light of a last resort in case of accident than as a regular source of production, and in any case should be so constructed as to fulfil its duties effectively and completely.

An efficient catch basin is of very simple construction, so simple, in fact, that most of us have overlooked simplicity and have made them more complicated at the expense of efficiency. The leading idea has probably been in most cases that where one baffle board, for instance, will catch, say, 20 pounds of fat, two such boards will catch 40 pounds. And based upon such erroneous calculation we have placed six or even a dozen baffle boards equidistant throughout the entire length of the basins. All of this is the case with both the over and the underflows.

When we consider the real object of the basins we know that we intend to catch the fat on the top, and some tankage on the bottom incidentally. Going further, we must come to the conclusion that since the fat is lighter than the water and at all temperatures, we must give the fat the chance to exert this natural quality of rising to the surface of the water, which we can do by allowing the mixture to rest.

A construction, therefore, enabling us to give the mixture a total rest for a sufficient length of time would be the ideal condition for a catch basin. But as the quantities of water which are to be dealt with during the course of the day are too large to permit of such a large construction, we should at least try to make them as large as we can, consistent with cost of construction and with the products obtainable based upon previous records.

Conservative estimates place the cross section of the water in a catch basin at one square foot for every 50,000 gallons of water flowing through the basin in the course of every twenty-four hours. The depth of the water may not exceed three feet nor fall be-

low two feet, the latter in a basin of very small capacity. It is evident that the width determines the capacity, within the range of the depths mentioned.

The length of a catch basin is of less importance, as long as a sufficient distance is allowed for the fat and water to travel and to separate. In no case, however, should it be shorter than about one hundred feet. Excessive length is useless, for the reason that such particles of fat which shall not have risen to the surface of the water within the first 100 feet, will not do so if the basin were 1,000 feet long, all other conditions remaining equal. The principal aim in catch basin construction is to produce as slow a current as possible, and the slower this current the shorter the basin can be, within reasonable limits, of course.

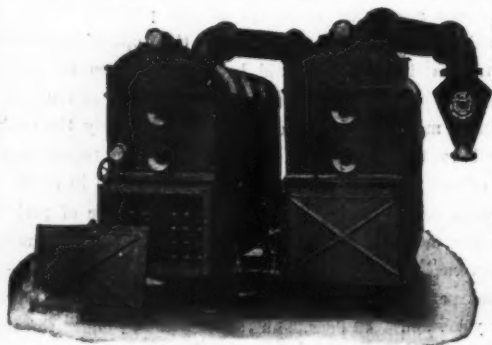
Most catch basins which would otherwise conform to all necessary requirements are rendered very ineffective, if not useless, unknowingly if with apparent good intention. It has been held to be of advantage to place a large number of over and underflows, and by so doing we undo exactly what we meant to do in giving the basin a sufficient cross area and length. To increase the insufficiency we have made these boards quite wide.

On a second thought it becomes evident that every overflow and that every single underflow also reduce the available and intended cross area of water capacity exactly by the area of the submerged portion of the underflows, and by the total area of the overflows at every point where such flows are situated. And worse than this, we find in many basins these two varieties of flows placed so near together that formidable eddies and whirlpools are produced throughout the entire length of the same. That very poor results are necessarily obtained from such a faulty installation is evident.

After having offered the above suggestions with regard to the width, depth and length for an effective catch basin, we shall next endeavor to show the proper disposal of the over and underflows.

(To be continued.)

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.



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FOR PURCHASING DEPARTMENTS

NEW "CREAMERY PKG." BULLETIN.

The Creamery Package Manufacturing Company, Ice Machine Department, of Chicago, Ill., has recently issued Bulletin '4 descriptive of the DeKalb horizontal double-acting ammonia compressor, as the company calls its new compressor, which is made in sizes of from 5 to 33 tons, inclusive. The Bulletin contains sixteen pages, and is finely illustrated with half-tones, showing the details of the machine, beginning with the frame design and taking up successively the bearings, crank, connecting rod and cross-head, piston, cylinder head construction, stuffing, oiling valves, flywheels and finish. The company evidently believes that the DeKalb machine is a good one, and that the prospective buyer is entitled to know all about every feature of it. A copy of the bulletin will be sent free upon request.

NEW CANADIAN PACKING PLANT.

The contract for the building, which Messrs. O'Keefe & Drew are erecting at Chatham, Ontario, has been let to a local firm of contractors. The engineers in charge of the work are William R. Perrin & Co. Probably no more up-to-date plant than this one has been designed, economy of operation being the first consideration, and while nothing has been neglected to make the plant sanitary and a good fire risk, the whole plant will be built at a moderate cost. The location being in the natural gas belt, gas will be used to generate the steam for the rendering, but the low cost electric power will drive the motors of the different departments. The plant will be located at the new stock yards, north of the city, on a tract of land which has the best of railway facilities. It is the intention to commence operations in September.

KEEPING NEWSPAPER MEN COOL.

One of the most influential papers in the West is the Times-Star of Cincinnati, Ohio, owned by Chas. P. Taft, brother of President Taft. A large addition has just been added to the Times-Star building which is equipped in the most sanitary and up-to-date manner for the comfort of the several hundred employees. One of the new features is the artificial cooling of drinking water. The system provides for the continuous circulation of fresh, cold water throughout the building, which is drawn from faucets in every room for drinking. This was designed and furnished by The Cincinnati Butchers' Supply Company. This firm has several of these outfits in successful operation in Cincinnati, and is thoroughly familiar with this and other kinds of refrigerator work.

BEEF SCRAP SHREDDER.

Williams Patent Crusher and Pulverizer Company, St. Louis, Mo., is putting out a machine especially designed and adapted to shred up beef scrap. When compressed into cakes this is an extremely hard material and difficult to reduce. Bone grinders have been used satisfactorily sometimes, but a special machine was needed. The Williams

patent beef scrap shredder is operated by adjustable controls so the speed can be regulated to the material and the feed rolls to the size of cakes, etc. Six sizes of machine are made and over 1,500 are already in operation. The company will give additional information on request.

ELECTRIC CURING PROCESS TRANSFERRED.

The Electric Meat Curing Company of Cleveland, O., which owns a device for curing meats by the aid of electricity, has transferred the right to operate the system in the United States and possessions to the Electric Processing Company of Philadelphia, Pa.

The latter concern is capitalized for \$5,000,000. It also secures the Cleveland company's plant in that city, which is credited with a capacity for producing 7,000,000 pounds of bacon per year. Edward Clinton Lee is president, and Dr. Herbert M. Howe vice-president of the Processing Com-

pany. They are both Philadelphians. The new concern will install the system in the Philadelphia plants of J. H. Michner and John J. Felin & Company, Inc., and it is said to have options to buy three other plants.

POTASH CONTROVERSY UNSETTLED.

The potash dispute is not completely settled yet. The latest move is service, by representatives of American potash interests, of notice to independent German mines that deliveries of potash subject to the payment of a supercontingent tax will not be accepted. The arrangements with the German potash syndicate were concluded satisfactorily a month ago, but now the independent mine owners are sticking out for terms. The Germans threaten suit against the Americans to enforce the tax.

Best shop help obtained through our "Wanted" department, page 48.

H. LESLIE PARLETTE

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This illustration shows a compact outfit, located in basement, cooling refrigerator on first floor, with overhead brine storage tank to maintain temperature overnight, when machine is shut down. Can be readily applied to present boxes.

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ICE AND REFRIGERATION

ICE NOTES.

Jasper, Tex.—The new ice plant will shortly commence the making of ice.

Tiverton, R. I.—A large ice house belonging to the Fall River Ice Company has been destroyed by fire.

Fresno, Cal.—The Reedley Ice and Ice Cream Company will erect an ice storage house at this place.

Palatka, Fla.—The Putnam Ice and Storage Company began the making of ice at its new plant on June 7.

Milwaukee, Wis.—An ice house belonging to the Wisconsin Lakes Ice and Cartage Company has been seriously damaged by fire.

Chicago, Ill.—The Knickerbocker Ice Company will retire \$1,200,000 6 per cent. notes July 1, at 101. The company will probably take up the present outstanding bonds and issue a new \$6,000,000 mortgage, issuing about \$4,000,000 immediately.

Houston, Tex.—The ice plant of the People's Ice Company and the ground upon which it stood, situated at the corner of Commerce avenue and Jackson street, has been purchased by the Eureka Ice Company for a consideration of \$67,023.04. The property was purchased from the First National Bank, which bought it at a trustee's sale.

Palestine, Tex.—At the annual meeting of the Palestine Electric and Ice Company the following officers were chosen: George W. Burkitt, Sr., president; Wm. Broyles, first vice-president; P. W. Ezell, second vice-president; George W. Burkitt, Jr., secretary and treasurer. The new board of directors includes the above-named officers and Charles Crane and J. P. Hayes.

Philadelphia, Pa.—William H. W. Quick & Bro. have sold for John C. Hancock to Harry Loeper, of the Watery Ice and Coal Company, a plot of ground comprising about one acre, with a frontage on the southerly side of the West Chester Railroad, between Thomas & Whitby avenues. The price is not disclosed. The purchaser will install an ice plant and coal yard on the ground.

A. S. R. E. COMMITTEES.

President Edward N. Friedmann, of the American Society of Refrigerating Engineers, has announced the following committees for the current year:

Membership Committee: Thomas Shipley, chairman, York, Pa.; Louis Doelling, New York, N. Y.; N. H. Hiller, Carbondale, Pa.

Finance Committee: Louis Block, chairman, New York, N. Y.; Madison Cooper, Water-

town, N. Y.; Charles Dickerman, Philadelphia, Pa.

Publication Committee: Charles E. Lucke, chairman, New York, N. Y.; W. H. Manns, Waynesboro, Pa.; Gardner T. Voorhees, New York, N. Y.

Programme Committee: Louis Doelling, chairman, New York, N. Y.; Louis Block, New York, N. Y.; Charles E. Lucke, New York, N. Y.; Albert Ruemmel, St. Louis, Mo.; Thomas Shipley, York, Pa.

Nominating Committee: Carl Behn, chairman, New York, N. Y.; D. S. Jacobus, New York, N. Y.; J. F. Nickerson, Chicago, Ill.; Herbert Nulsen, New York, N. Y.; J. H. Stone, New York, N. Y.

Tellers of election of membership: L. Howard Jenks, chairman, New York, N. Y.; Robert N. Bavier, New York, N. Y.; Frank A. Horne, New York, N. Y.

ECONOMY IN CAN ICE PLANTS.

Can the cost of manufacture of can ice be reduced by improvement in the present manufacturing methods? At the present time the compression machine is used almost entirely; a compound condensing engine drives the compressor, and the exhaust from the engine goes through a scrubber, where a part of the oil and impurities of the steam is removed, says H. J. Macintire in Cold Storage and Ice Trade Journal. Then it is sent to a primary heater and finally to a surface condenser. As the exhaust steam is to be used in the cans for freezing into ice, it has to be carefully purified, and so is next reboiled violently by means of a live steam coil, where such air as is still held in suspension is removed, and the impurities which rise to the surface are drained off by means of a surface drain. The de-aerated condensed steam is then cooled in a form of cooler, and afterwards passed through bone black or some other kind of absorbing purifier. After a final cooling, by means of being brought in proximity with the return cold brine or ammoniacal gases, the distilled water is ready for use in the cans.

This rather lengthy system of purification is expensive and sometimes ineffectual. Impurities are picked up by the exhaust steam chiefly from the steam engine cylinder, and are mostly obtained from the lubricating oil. Some of this oil is changed into a kind of oil emulsion, soluble in water, and very difficult to remove. A small part of the oil is distilled by the temperature of the steam and ammonia and other volatile gases are formed. These are sometimes not all removed by the system of purification described

and, when frozen in the ice, lend a disagreeable taste or smell. In these cases the object, therefore, of purifying has been only partly fulfilled. Not only is this true, but, as will be shown later, the exhaust steam does not give enough distilled water in a great number of cases, and the remainder necessary for the cans has to be made from live steam, a process which is not always economical.

Where coal and water are cheap, economy in the refrigerating plant is not of much moment, but where coal is expensive it is necessary to figure the cost of production much more closely, and to buy that machine which will use the least coal for the greatest amount of ice made. Yet, with the greatest possible economy in the use of steam in the steam engine, the exhaust is sent to the condenser with about 80 per cent. of its heat still remaining in it and, except that small amount which is regained by a pre-heater, this residuum of heat is lost irretrievably. The heat in the exhaust steam can be expressed by the formula

$$ar + q, \text{ where } a = \text{condition of the steam,} \\ r = \text{latent heat of vaporization,} \\ q = \text{heat of the liquid.}$$

In a non-condensing engine, a is usually about 0.80, and the heat in the steam, measured above 32 degrees Fahrenheit, is about 956 British thermal units, and of this the latent heat of vaporization is 776 British thermal units. This 776 British thermal units, if the exhaust be passed through coils in contact with a colder substance, will all be given up at a constant temperature of about 212 degrees by every pound of exhaust. So, instead of uselessly heating the water in the condenser, why should not the absorption refrigeration machine be put in its place? Such an arrangement will not only make a great saving of coal, but will also more than double the capacity of the plant.

If the economy of this arrangement is so great, why has it not been universally adopted? The absorption system has not until recently been well designed, and there has been a lack of knowledge of the best conditions of operation. The cycle of operations is more complex and the whole result is to prejudice the engineer and owner against the machine. That the absorption machine is now carefully and economically designed can be proved by numerous tests which compare very favorably with the compression type of machine, and the operation has been experimented on until the best conditions are known. Time, it is to be hoped, will soon remove all prejudice. If,

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SAN FRANCISCO, United Iron Works.
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TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

then, this absorption machine is added, and the exhaust steam is sent to it, some other arrangement will have to be made for distilled water invariably has to be used in can ice manufacture if clear ice free from germs is to be made.

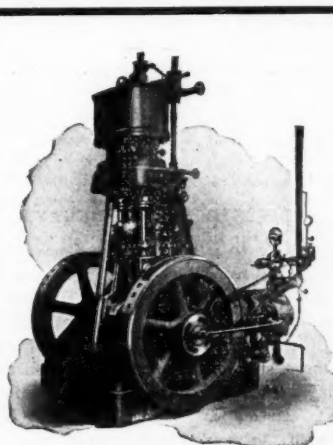
To do this economically, a multiple effect distilling apparatus must be used having (if the water is good) the cooling water from the rectifier of the absorption machine sent to it—this is probably at a temperature of 100-110 degs. Fahr.; or if the cooling water is not good enough, then any well or lake water free from ammoniacal or organic compounds that are available may be used. In this machine, of the sextuple effect, assuming 8 pounds of water evaporated per pound of coal, and an efficiency of 80 per cent. in each compartment, there will be

$$8 + (8 \times 0.8) + (8 \times 0.5) + (8 \times 0.8) + (8 \times 0.8) + (8 \times 0.5) = 29.5$$

pounds of distilled water per pound of coal, or 50 tons of water for 12/3 tons coal, perfectly pure, free from air and ready to be placed in the cans. Sometimes the distilled water is deboiled, but this is not necessary. The sextuple effect distiller will take steam at 70 pounds gage pressure and, allowing 12 pounds loss in each compartment, the pressures will be 70, 58, 46, 34, 22 and 10 pounds, and the separate compartments need only be strong enough for the several pressures, allowing for the usual factor of safety. De-aerated water absorbs air with avidity, especially if the water is cool, and the air driven off by evaporation must be removed by means of an air pump connected to each pass. An arrangement as thus shown will reduce the cost of distillation to a minimum.

The cost of a sextuple effect distilling machine, of a 50-ton capacity, will be about \$8,000. If an allowance of 10 per cent. be made for interest on the investment and depreciation, the cost per year will be \$800. A compound condensing engine will make 11.2 tons of ice per ton of coal; and an absorption compressor unit—engine compound non-condensing, exhaust sent to the absorption unit, and the exhaust finally thrown away, will give 16 tons of ice per ton of coal, or a gain of 4.8 tons of ice, or, on the basis of a 50-ton plant, of 1.34 tons of coal per day. If the plant operates 180 days per year there will be a saving of 240 tons of coal. If coal costs \$4 per ton, there is a considerable saving right here, and the expensive condensing

WATCH PAGE 48 FOR BUSINESS CHANCES



YORK ICE MACHINES

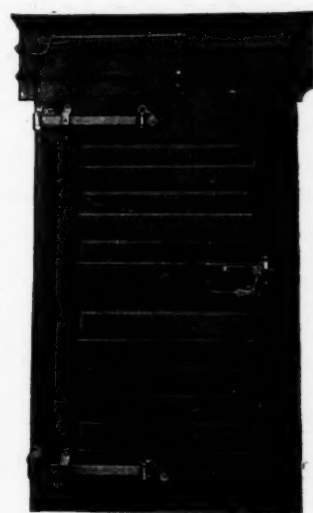
comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our single-column open type small machines, either single or double cylinder and either steam or belt driven, are made in sizes of 1/4, 3, 6, 10, 20 and 30 tons capacity. All working parts are in plain view and of easy access. These machines cost more than the enclosed type, but they are worth the difference. Bulletin 26.

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JONES COLD STORE DOOR CO.
Hagerstown, Maryland

machine will not have to be bought, as in the compressor plant, running condensing. Besides this, a compound condensing engine of good design uses about 18 pounds of steam per indicated horse-power hour, while an indicated horse-power hour, about 45 pounds ice per hour, or $24 \times 45/2,000 = .54$ tons ice per 24-hour day. This is equivalent to about 92.6 indicated horse-power for an output of 50 tons per day; 92.6 indicated horse-power at 18 pounds will be about 20 tons of condensed steam in 24 hours, and so, for the output of 50 tons of ice, there will have to be added some 30 odd tons of distilled water. If, as is sometimes done, a Lillie evaporator is used at 14:1, some 2.1 tons of coal will have to be used to distill the remaining 30 tons of water, or more than was used to evaporate the 50 tons with the sextuple effect machine. The conclusion is obvious.

Besides the practical advantage of economic production, there accrues indirectly an ethical advantage from the use of this method—that is, the ice offered as pure actually is pure, and the producer is able to give honest goods to the consumer. The producer not only has the moral satisfaction of so doing, but, in an age which is demanding pure food and beverages, he may command an increased price for his product. The label, "pure distilled well water," is a popular one, and when it can be proved an honest label upon examination of the method of production the producer will find that his process has been more than merely economical—it has been a dividend payer.

CANADA ENCOURAGES COLD STORAGE.

At this particular time when our State legislatures are in hot haste to beat the federal government under the wire with cold storage bills, it is refreshing to read this from one of our Canadian consular reports: "A cold storage plant, owned by the Island Cold Storage Company, Limited, of Charlottetown, is now in full operation here. Its establishment was aided by the provincial government, which guaranteed the payment of the \$20,000 first mortgage bonds. Prince Edward Island is a large producer of cheese, eggs, butter and dressed meats, which in the absence of cold storage facilities often had to be sold when the markets in these commodities were overstocked."

While our lawmakers are crying down cold storage and doing what they can to handicap the business, here we have the example of another government putting a premium on it by giving the business the aid and comfort that goes with substantial financial backing.

The farmer salts his meats for use when he cannot have the fresh product from his

own farm. The Indian jerked his buffalo meat when he had it fresh in abundance so that he might have meat to eat when the live buffalo was not within reach.

Cold storage takes up our surplus and saves it for a day when the fresh product is, in the nature of things, scarce. It tends to a market stability. Without proper cold storage we have a glut of products with correspondingly low prices at one season and a scarcity and high prices at another. Besides, in the season of abundance a great quantity of food products that would otherwise go to waste are stored and saved for future use. Cold storage is a thing of economy that deserves better consideration at the hands of the lawmakers than it is receiving.

There is little objection to cold storage supervision by government officials, but the cold storage people ask that this be reasonable.

Freak legislation already promised by various State lawmakers has had the effect to keep out of cold storage much food product that should have been put away. The public, whom the lawmakers profess to serve, will pay the bill later on—and complain of high prices.—The Wholesale Grocer.

LIVESTOCK IN URUGUAY.

According to a report from Consul F. W. Goding the livestock industry continues to be the chief one in Uruguay, although the signs indicate that it will eventually give way to agriculture as the value of the land increases. A census of Uruguay's livestock made in 1908 (the latest), gave the following: Cattle, fine bred, 158,899; mixed, 8,033,643; total, 8,192,542; sheep, pure bred, 545,615; mixed, 24,185,674; total, 24,731,289; hogs, pure bred, 1,779; mixed, 550,067; total, 551,846; mules, 17,951; goats, pure bred, 584; mixed, 19,367; total, 19,951; and asses, 4,358.

During 1910, 898,000 cattle were slaughtered in Uruguay, whereas in the River Plate district, which includes Uruguay, Rio Grande do Sul, the river region of southwestern Brazil, and northern Argentina, the number totaled 2,063,833; and 35,562 tons of jerked beef, with 11,110 tons of frozen beef and 1,034 tons of preserved tongues and meats, were exported.

In the future it will be possible to obtain accurate livestock statistics, as the Division of Live Stock has organized a permanent census office to which livestock raisers have agreed to furnish data.

The only chilled meat concern here, Frigorifica Uruguaya, has been sold to the San-sinena Company of Buenos Aires. The num-

ber of livestock slaughtered by this company during the past two years was: 1909, 33,957 cattle and 143,819 sheep, and 1910, 38,135 cattle and 145,000 sheep. An effort is being made by the representatives of the American Beef Trust, since their failure to purchase the one located here, to secure land in the Department of Colonia on which to erect a meat-chilling plant.

In May, 1910, the following law regarding the exemption of duty on chilled and frozen meats prepared in Uruguay became operative:

Article I. The chilled and frozen meats prepared in this country are hereby exempted from export customs duties.

Article II. The enterprises or establishments preparing the said product for exportation are exempted from the payment of a license tax.

Article III. The duties of export on conserved meats are hereby repealed.

Article IV. The exemptions of Articles I and III do not include the additional duty imposed for the construction of the port of Montevideo, created by the law of November 7, 1897.

This law will cause a reduction in the prices of meats which should encourage shipments to the United States. A small trial shipment was made to New York during 1910.

NEW YORK'S NEW COLD STORAGE LAW.

Albany, N. Y., June 16.—Governor Dix has signed the Brennan cold storage bill, which becomes effective immediately. It makes it a misdemeanor to keep food products in cold storage longer than ten months, after which period they cannot again be put in cold storage.

Exemptions are made in the cases of butter and egg products, which may be retained for one year. Vegetables, fruits and nuts also are exempt. All cold storage products must be labeled as such when exposed for sale. Transfer of food products from one cold storage warehouse to another is prohibited. State inspection is provided through the State Health Commissioner's Department by which the duration of storage is to be checked up.

THEY LIKE CALIFORNIA.

That Libby, McNeill & Libby are likely to add another to their five plants in California, is a statement credited to Vice-president W. F. Burrows. They began building there in 1888. Asparagus packing plants, pickle canning and condiments, fruits, evaporated milk, etc., are the main lines. At Selma a new fruit packing plant is just being completed, and another is in contemplation.

ICE SUPPLY OF VIENNA.

The artificial ice used in Vienna is frozen in long cubical blocks and other special forms to fit into the prevailing sizes of receptacles in ice chests. Ice sells for 22 cents per 220 pounds delivered by the load in winter and 28 cents in summer. Consul-General Charles Denby adds that the ice-making machinery in use in Austria is almost exclusively of Austrian make.

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Future Trading Limited—Hog Receipts Heavy—Packing Operations Large—Feeding Conditions of Increasing Importance—Feed Crops Damaged.

There has been no evidence of any important speculative operations in the future market during the week just passed. Trading has been slow. Prices, after the sharp advance the latter part of last week, have shown some reactionary tendency, due to the heavy movement of hogs, and the pressure of the actual live hog receipts on the market. Western receipts this week have been close to 150,000 a day at the principal points, although the influence on the live hog market has not been pronounced.

The average price of hogs this week has been a little better than last week, in face of the heavy movement. This has possibly been due in part to the apprehension regarding the feed crop situation, and fear that possibly the very severe drought and extreme heat at the West was forcing the marketing of hogs in unusual number. The average weight has decreased slightly, and for the time being is a little under last year.

What the influence of the extreme heat through the West and the prolonged drought will be on the movement of hogs later in the summer is, of course, uncertain, but there is apprehension that it may have something of an unfavorable influence, not only in keeping the death-rate high, but in forcing an early marketing of hogs, which

will be felt later in a corresponding reduction in movement. Temperatures around 100 are not very satisfactory in the raising or moving of livestock to market.

The reports of material damage to the feeding crops is also having considerable influence. There has been a strong advance in the feedstuffs market. Corn has advanced 9 to 11 cents a bushel from the low point of the spring, or over 20 per cent. There has been an advance in the price of oats of nearly one-third, and the reports regarding the crop development indicate material damage to the crop, unless there is a very favorable change in the weather shortly. The effect of the extreme heat and drought on green feedstuffs has also been important, and complaints are numerous. The position of the livestock market, as far as the supply of water in some sections goes, is acute.

Notwithstanding the heavy marketing of hogs and the continued very heavy packing, there has been an important gain in price in a good many different cuts of meats. Green meats have advanced from 1 to 2 cents a pound since May 1 on hams, while shoulders and other cuts have shown considerable irregularity, with prices in a number of cases exhibiting quite a little loss compared with six weeks ago. Pickled meats have generally improved, the gains ranging from $\frac{1}{4}$ c. to 3c. per lb., the greatest advances being in hams again. Dry salted meats have also improved in a good many cases, although the improvement has not been general.

The export situation is a rather quiet one at present. The outward movement of product has been of quite satisfactory volume

since the important declines in the market took place, and this has resulted in a gain in shipments compared with last year. The present demand is not very energetic. As a result of the increased sales made at the lower prices, the actual clearances of pork, bacon and hams have increased 33½ million pounds compared with the movement for last year from November 1 to date. This increase has been made since the latter part of April. The last week in April closed with the shipments almost even with last year, so that the gain has been in the past six weeks, as a result of the low prices which have prevailed.

The shipments of lard abroad continue liberal, although on a considerably smaller scale than earlier in the season. The shipments are steadily increasing compared with last year, however, and since November 1 the gain has amounted to nearly 119,000,000 lbs., the total shipments up to last Saturday night amounting to 357,665,000 lbs. The increase in the past six weeks compared with last year has been, in round numbers, about 40,000,000 lbs. This increase in the shipments of lard of about 40,000,000 lbs. in six weeks, and the increase in the shipments of meats of 33½ million lbs., also during this time, has had a considerable influence in the market situation, as these shipments have absorbed quite a quantity of stuff which would otherwise have come on the domestic market.

The packing of hogs the past week was again heavy, amounting to 670,000, against 450,000 last year, a gain of 220,000, or about 50 per cent. over last year. The total since

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March 1 has been 8,110,000, against 5,725,000 a year ago.

BEEF.—The market has been dull and weak of late, and lower prices have been made on all grades. Demand is slow at the decline. Quoted: Family, \$12@12.50; mess, \$11@11.50; packet, \$11.50@12; extra India mess, \$18.50@19.

PORK.—The spot market is dull with the market a little easier. Demand is quiet at the decline. Mess is quoted at \$17@17.50; clear, \$15.75@17.00; family, \$18@19.50.

LARD.—Prices have shown but little change this week. Trade is quiet, but the tone is steady. City steam, \$7.87½; Middle West, \$8.20@8.30; Western, \$8.45; refined Continent, \$8.65; South American, \$9.65; Brazil, kegs, \$10.65; compound lard, 7½ @7¼c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, June 14, 1911.

BACON.—Antwerp, Belgium, 90,800 lbs.; Barcelona, Spain, 5,250 lbs.; Colon, Panama,

4,848 lbs.; Cartagena, Colombia, 850 lbs.; Cadiz, Spain, 7,500 lbs.; Cienfuegos, Cuba, 16,000 lbs.; Copenhagen, Denmark, 7,495 lbs.; Christiania, Norway, 22,641 lbs.; Genoa, Italy, 123,809 lbs.; Glasgow, Scotland, 54,927 lbs.; Hamburg, Germany, 22,236 lbs.; Havana, Cuba, 38,639 lbs.; Liverpool, England, 812,523 lbs.; London, England, 3,000 lbs.; Marseilles, France, 89,971 lbs.; Matanzas, W. I., 21,523 lbs.; Nuevitas, Cuba, 10,262 lbs.; Naples, Italy, 28,981 lbs.; Para, Brazil, 18,388 lbs.; Ravenna, Italy, 34,390 lbs.; Rio Janeiro, Brazil, 3,850 lbs.; Rotterdam, Holland, 137,865 lbs.; Santiago, Cuba, 30,853 lbs.; St. Petersburg, Russia, 30,000 lbs.; Trieste, Austria, 583,729 lbs.

HAMS.—Antwerp, Belgium, 497,460 lbs.; Bristol, England, 17,125 lbs.; Barbados, W. I., 5,743 lbs.; Barcelona, Spain, 7,415 lbs.; Cienfuegos, Cuba, 8,531 lbs.; Cadiz, Spain, 1,806 lbs.; Cartagena, Colombia, 830 lbs.; Colon, Panama, 23,499 lbs.; Christiania, Norway, 23,134 lbs.; Demerara, British Guiana, 8,043 lbs.; Guayaquil, Ecuador, 1,785 lbs.; Glasgow, Scotland, 264,000 lbs.; Hamilton, W. I., 3,324 lbs.; Havana, Cuba, 22,415 lbs.; Hull, England, 264,173 lbs.; Hamburg, Germany, 5,354 lbs.; Kingston, W. I., 2,593 lbs.; La

Guaira, Venezuela, 8,710 lbs.; Liverpool, England, 624,169 lbs.; Manchester, England, 7,888 lbs.; Matanzas, W. I., 5,243 lbs.; Nassau, W. I., 1,992 lbs.; Nuevitas, Cuba, 4,484 lbs.; Port au Prince, W. I., 2,508 lbs.; Port Limon, C. R., 1,714 lbs.; Riga, Russia, 5,493 lbs.; Santiago, Cuba, 7,562 lbs.; Southampton, England, 7,700 lbs.; Sanchez, S. D., 971 lbs.; Trinidad, W. I., 6,007 lbs.; Tampico, Mexico, 954 lbs.; Vera Cruz, Mexico, 2,407 lbs.

LARD.—Aarhus, Denmark, 7,675 lbs.; Ancona, Italy, 61,000 lbs.; Antwerp, Belgium, 689,009 lbs.; Accra, West Africa, 6,095 lbs.; Aberdeen, Scotland, 17,750 lbs.; Amsterdam, Holland, 21,402 lbs.; Aalborg, Denmark, 5,325 lbs.; Aalesund, Norway, 15,346 lbs.; Barbados, W. I., 25,755 lbs.; Bremen, Germany, 102,000 lbs.; Buenaventura, Colombia, 1,597 lbs.; Barcelona, Spain, 3,700 lbs.; Bristol, England, 28,725 lbs.; Catania, Sicily, 6,610 lbs.; Colon, Panama, 28,359 lbs.; Cartagena, Colombia, 9,170 lbs.; Cienfuegos, Cuba, 14,741 lbs.; Capetown, Africa, 111,301 lbs.; Copenhagen, Denmark, 134,307 lbs.; Christiania, Norway, 122,115 lbs.; Dantzig, Germany, 322,382 lbs.; Demerara, British Guiana, 29,643 lbs.; Fredrikshald, Norway, 15,349 lbs.; Genoa, Italy, 92,400 lbs.; Glasgow, Scotland, 66,518 lbs.; Guayaquil, Ecuador, 20,283 lbs.; Havre, France, 9,472 lbs.; Hamilton, W. I., 1,650 lbs.; Hamburg, Germany, 683,573 lbs.; Havana, Cuba, 96,370 lbs.; Hull, England, 209,139 lbs.; Kingston, W. I., 1,930 lbs.; Koenigsberg, Germany, 93,225 lbs.; Leith, Scotland, 35,500 lbs.; Liverpool, England, 712,450 lbs.; London, England, 150,391 lbs.; (Continued on next page.)

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, June 10, 1911, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon		Tallow.		Beef.		Pork.		Lard.	
	Cake. Bags.	Oil Bbls.	Cheese. Boxes.	Hams. Boxes.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.	Tes.	Lard. Pkgs.					
Caronia, Liverpool	2622	...	169	235	180	270	500	
Baltic, Liverpool	331	1479	280	132	129	618	6171		
Campania, Liverpool	54	1123	350	121	1150	
*Minneapolis, London	...	50	...	148	...	25	25	375	1720		
*Philadelphia, Southampton	...	100	...	802	100	500	
Majestic, Southampton	228	
Marengo, Hull	150	523	...	80	45	1394	4866		
Canning, Manchester	13	218	1500		
*Exeter City, Bristol	110	100	
*California, Glasgow	...	50	...	557	...	91	70	50	
Patricia, Hamburg	111	
Amerika, Hamburg	1650	250	...	95	105	25	27	394	2900	
Volturno, Rotterdam	1310	
Potsdam, Rotterdam	7291	20	...	150	...	25	...	720	7947	
Finland, Antwerp	4550	986	250	105	207	340	10485	
George Washington, Antwerp	1011	700	
Oscar II, Baltic	...	100	...	55	...	175	25	650	1120	
La Provence, Havre	50	
Sant' Anna, Marseilles	...	450	...	128	200	120	109	
Perugia, Mediterranean	...	180	
*Oceania, Mediterranean	3	517	
Moltke, Mediterranean	205	31	600	
Mendoza, Mediterranean	25	
†Oceania, Mediterranean	...	1180	...	385	850	340	1359	
Total	18545	2380	704	7137	2215	771	528	5741	42285	
Last week	28183	2009	2261	5886	1802	855	479	5054	44704	
Same time in 1910.	23338	305	250	3708	20	650	250	4290	22562	

*Cargo estimated by steamship company. †To Genoa and Naples. ‡Venice, Trieste, etc.

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EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, June 10, 1911, with comparative tables:

To—	PORK, BBLs.		From
	Week June 10, 1911.	Week June 11, 1910.	
United Kingdom	331	125	15,739
Continent	132	228	7,455
So. & Cen. Am.	375	319	13,877
West Indies	1,236	757	28,298
Br. No. Am. Col.	357	184	7,089
Other countries	6	8	1,331
Total	2,451	1,621	73,789

To—	MEATS, LBS.		From
	Week June 10, 1911.	Week June 11, 1910.	
United Kingdom	7,523,060	3,674,125	179,707,070
Continent	538,425	32,025	21,060,550
So. & Cen. Am.	142,200	192,875	4,101,450
West Indies	366,575	229,675	8,201,228
Br. No. Am. Col.	7,200	6,000	114,375
Other countries	7,875	7,200	200,800
Total	8,585,875	4,141,900	213,445,673

To—	LARD, LBS.		From
	Week June 10, 1911.	Week June 11, 1910.	
United Kingdom	31,338,225	3,869,600	151,830,134
Continent	5,520,180	1,686,650	160,299,780
So. & Cen. Am.	643,400	584,300	16,768,930
West Indies	1,094,950	1,056,300	26,871,567
Br. No. Am. Col.	53,050	6,375	472,345
Other countries	30,300	5,000	1,422,300
Total	10,680,105	7,208,225	357,685,076

To—	RECAPITULATION OF THE WEEK'S EXPORTS.		From
	Pork, bbls.	Meats, lbs.	
New York	1,321	3,995,028	4,419,150
Boston	70	1,196,800	437,175
Philadelphia		39,000	912,000
Baltimore	100		1,922,230
New Orleans	960	63,000	761,000
Galveston			170,000
Montreal		3,219,000	1,774,000
Total week	2,451	8,585,875	10,680,105
Previous week	2,355	8,194,750	13,785,820
Two weeks ago	1,571	7,251,475	12,964,089
Cor. week last y'r	1,621	4,141,900	7,208,225

To—	COMPARATIVE SUMMARY OF EXPORTS.		Changes.
	From Nov. 1, 1910, to June 10, 1911.	Same time last year.	
Pork, bbls.	14,757,800	14,216,400	Inc. 541,400
Meats, lbs.	213,445,673	180,450,015	Inc. 32,995,658
Lard, lbs.	357,685,076	239,001,471	Inc. 118,683,605

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce	15/	15/	24c.
Oil Cake	7/6	9c.	13c.
Bacon	15/	15/	24c.
Lard, tierces	15/	15/	24c.
Cheese	20/	25/	48c.
Canned meats	15/	15/	24c.
Butter	25/	30/	48c.
Tallow	15/	15/	24c.
Pork, per barrel	15/	15/	24c.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market is uninteresting at present, and price changes are trivial. While the demand continues slow with purchases still confined to the buying by consumers on a hand to mouth basis, supplies are apparently about commensurate with this demand. It is quite natural in summer for the high grades to become scarcer, and for this reason the undertone is steady, but, on the other hand, this scarcity is not pronounced enough so as to warrant the asking of higher prices, especially in view of the limited inquiry.

The foreign situation also presents but little feature, although the undertone abroad is slightly steadier. The last auction sale at London showed the most favorable results in several weeks. Approximately 2,200 casks were offered for sale, of which the liberal quantity of 1,760 were absorbed at an advance of 6d. The demand, however, from foreign sources for American tallow has, if anything, shown a slight diminution, and at present is in the way of purchasers for soap-making purposes.

Sentiment is about evenly divided, with comparatively few authorities expecting any decided change in the situation or in the price level. The soap trade is dull, and has not recovered from the effects of the high prices of last season, and the drastic readjustment this year; in the meantime the grease trade is one of disappointment, and it is difficult to dispose of greases excepting at concessions. This is not surprising as the disposal of oils is not especially active. Prime city quoted at 5½¢ in hhds.; country, 5½¢@5½¢, as to quality, in tcs.; specials, 6¢, in hhds.

STEARINE.—The quietness in the compound lard trade is directly reflected in the demand for stearine, which was offered at concessions in order to dispose of product. Business on the whole has been quiet, and while sentiment is still rather optimistic, it is not as much so as several days ago. Market quoted at 8¢.

COCOANUT OIL.—There is a firmer tone to the market, with some gain in prices. Copra is firm and reported sparingly offered, while primary points are inclined to hold off until the monsoon conditions are more clearly defined. Quotations: Cochin, spot, 8¼¢@9¢; shipments, 8¼¢@8½¢; Ceylon, spot, 8½¢@8¾¢; shipments, 8¾¢.

PALM OIL.—Prices show a steadiness of tone with a lessening of pressure on the market. Demand is fair although buyers are not showing any anxiety. Prices in New York are: Prime red, spot, 6¼¢; do., to arrive, 6½¢@6¾¢; Lagos, spot, 8¼¢; do., to arrive, 6¾¢; palm kernels, 8¼¢; shipments, 8¢.

CORN OIL.—The market is quiet and

slightly easier, influenced by a somewhat easier market in Soya bean and in linseed oils. Demand is quiet. Prices are quoted at \$5.95@86.

NEATSFOOT OIL.—Demand is slow with interest limited at the lower prices which prevail. Quotations: For 20 cold test, 88¢@92¢; 30 do., 82¢@84¢; 40 do., water white, 72¢; prime, 62¢; low grade off yellow, 60¢.

LARD OIL.—Prices have shown but little change the past week. The market is steady with light demand. Prices are quoted at 68¢@72¢ nominal.

OLEO OIL.—There has been a good demand abroad this week with the volume of sales on a liberal scale. Consumption appears to be increasing and buyers are operating with more confidence. Choice is quoted at 9¼¢@9½¢; New York, medium, —; Rotterdam, 51 to 52 florins.

LARD STEARINE.—Demand is moderate with prices slightly easier in tone. Prices are quoted at 10¢.

SOYA BEAN OIL.—There is a very quiet interest in the market with prices easier on the decline in competing oils and somewhat easier conditions in primary markets. Spot is quoted at 6¼¢@6½¢, while shipment oil is 6½¢.

GREASE.—There is very little interest in the market. Demand is small and prices are nominal. Quotations: Yellow, 5½¢@5¾¢; bone, 5½¢@6¢; house, 5½¢@5¾¢; "B" and "A" white, nominal.

GREASE STEARINE.—Trade is very quiet with the market nominal. Yellow, 5½¢@6¢, and white, 6¢@6¼¢.

EXPORTS OF HOG PRODUCTS.

(Continued from page 26.)

Manchester, England, 203,849 lbs.; Malta, Island of, 14,000 lbs.; Marseilles, France, 52,769 lbs.; Melbourne, Australia, 1,060 lbs.; Matanzas, W. I., 15,216 lbs.; Nuevitas, Cuba, 17,361 lbs.; Naples, Italy, 16,456 lbs.; Nassau, W. I., 16,490 lbs.; Para, Brazil, 22,808 lbs.; Port au Prince, W. I., 116,942 lbs.; Port Limon, C. R., 1,880 lbs.; Ravenna, Italy, 2,140 lbs.; Rotterdam, Holland, 1,055,872 lbs.; Rostock, Russia, 61,000 lbs.; Riga, Russia, 30,106 lbs.; Southampton, England, 123,109 lbs.; Santa Marta, 11,679 lbs.; Stettin, Germany, 105,174 lbs.; Santiago, Cuba, 31,296 lbs.; Sanchez, S. D., 3,603 lbs.; Stavanger, Norway, 30,570 lbs.; Trinidad, W. I., 22,998 lbs.; Trieste, Austria, 537,818 lbs.; Tumaco, Colombia, 2,013 lbs.; Tunis, Algeria, 2,475 lbs.; Venice, Italy, 4,370 lbs.; Vera Cruz, Mexico, 13,326 lbs.; West Hartlepool, England, 36,176 lbs.; Wiborg, Russia, 3,300 lbs.

LARD OIL.—Capetown, Africa, 750 gals.; Hamburg, Germany, 100 bbls.

PORK.—Barbados, W. I., 275 bbls., 18 tcs.; Bremen, Germany, 25 bbls.; Colon, Panama, 70 bbls.; Demerara, British Guiana, 357 bbls.;

Guadeloupe, W. I., 50 bbls.; Glasgow, Scotland, 20 bbls.; Hull, England, 25 bbls.; Kingston, W. I., 13 bbls.; Larvik, Russia, 25 bbls.; Liverpool, England, 34 bbls., 5 tcs.; London, England, 20 bbls.; Nassau, W. I., 35 bbls.; Port Antonio, W. I., 23 bbls.; Port au Prince, W. I., 180 bbls.; Port Limon, C. R., 27 bbls.; Trinidad, W. I., 234 bbls., 14 tcs.

SAUSAGE.—Antwerp, Belgium, 305 pa.; Catania, Sicily, 50 bxs.; Colon, Panama, 30 cs.; Marseilles, France, 25 bxs.; Oran, Algeria, 113 pa.; Sanchez, S. D., 13 cs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, June 14, 1911.

BEEF.—Antwerp, Belgium, 195 bbls.; Accra, West Africa, 70 bbls.; Barbados, W. I., 577 bbls.; Buenos Aires, A. R., 50 bbls.; Cayenne, French Guiana, 37 bbls.; Cardiff, Wales, 25 tcs., 50 bbls.; Colon, Panama, 135,270 lbs., 72½ bbls.; Curacao, Leeward Islands, 17 bbls.; Copenhagen, Denmark, 75 bbls.; Christiania, Norway, 200 bbls.; Demerara, British Guiana, 295 bbls.; Fiume, Austria, 10 bbls.; Guadeloupe, W. I., 100 bbls.; Glasgow, Scotland, 36 tcs.; Hamilton, W. I., 8½ bbls.; Hamburg, Germany, 40 bbls.; Hull, England, 30 tcs., 20 bbls.; Kingston, W. I., 80 bbls., 10 tcs.; Liverpool, England, 134,528 lbs., 50 tcs.; London, England, 685,822 lbs.; Nassau, W. I., 22 bbls.; Newcastle, England, 25 bbls.; Naples, Italy, 1,000 lbs.; Port au Prince, W. I., 46 bbls.; Port Antonio, W. I., 7 tcs., 31 bbls.; Port Limon, C. R., 25 bbls.; Rotterdam, Holland, 25 bbls.; Sandefjord, Norway, 100 bbls.; Southampton, England, 403,984 lbs.; Trieste, Austria, 15 bbls.; Trinidad, W. I., 23 bbls., 39 tcs.; Tonsberg, Norway, 25 bbls.

OLEO OIL.—Antwerp, Belgium, 75 tcs.; Bremen, Germany, 550 tcs.; Constantinople, Turkey, 350 tcs.; Copenhagen, Denmark, 937 tcs.; Christiania, Norway, 245 tcs.; Fredrikshald, Norway, 70 tcs.; Glasgow, Scotland, 50 tcs.; Hamburg, Germany, 720 tcs.; Havana, Cuba, 10 tcs.; London, England, 575 tcs.; Liverpool, England, 550 tcs.; Piraeus, Greece, 150 tcs.; Rotterdam, Holland, 960 tcs.; Salonica, Turkey, 25 tcs.; Stavanger, Norway, 120 tcs.; Smyrna, Turkey, 75 tcs.; Syra, 10 tcs.; Trieste, Austria, 60 tcs.

From Baltimore, Md., to Hamburg, Germany, 120 tcs.

OLEOMARGARINE.—Colon, Panama, 13,790 lbs.; Curacao, Leeward Islands, 2,112 lbs.; Havana, Cuba, 7,680 lbs.; Kingston, W. I., 3,200 lbs.; Port au Prince, W. I., 20,930 lbs.; Port Limon, C. R., 7,200 lbs.; Santiago, Cuba, 2,400 lbs.; Trinidad, W. I., 31,470 lbs.

TALLOW.—Hamburg, Germany, 46,762 lbs.; Liverpool, England, 431,220 lbs.; Marseilles, France, 88,413 lbs.; Rotterdam, Holland, 38,400 lbs.; St. Petersburg, Russia, 134,961 lbs.; Trieste, Austria, 18,609 lbs.; Venice, Italy, 610,477 lbs.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

TALLOW OIL.—London, England, 75 bbls.
TONGUE.—Antwerp, Belgium, 45 pa.;
Copenhagen, Denmark, 30 bbls.

CANNED MEAT.—Antwerp, Belgium, 399 pa.; Bristol, England, 429 cs.; Beira, Africa, 491 cs.; Buenos Aires, A. R., 190 pa.; Buena-ventura, Colombia, 16 cs.; Capetown, Africa, 1,034 cs.; Callao, Peru, 20 cs.; Colon, Panama, 175 cs., 150 pa.; Curacao, Leeward Islands, 105 cs.; Cienfuegos, Cuba, 100 pa.; Hamburg, Germany, 139 cs.; Hull, England, 83 cs.; Kingston, W. I., 69 cs.; La Guaira, Venezuela, 97 cs.; London, England, 848 cs.; Liverpool, England, 370 cs.; Manchester, England, 232 pa.; Nassau, W. I., 102 cs.; New-castle, England, 220 cs.; New Bremen Germany, 50 cs.; Port Limon, C. R., 42 cs.; Tampico, Mexico, 75 pa.; Trinidad, W. I., 55 pa.

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, June 16.—Market weak. Quotations: Choice summer white oil, 67 marks; butter oil, 67½ marks; summer yellow, 63 marks for prompt; October, 60½ marks; November-December, 57½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, June 16.—Market dull. Quotations: Prime summer yellow, 36 florins; choice summer white and butter oil, 39 florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, June 16.—Market dull. Quotations: summer yellow, 76 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, June 16.—Market is easy. Quotations: Prime summer yellow, 78 francs; prime winter yellow, 82½ francs; choice summer white oil, 81½ francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, June 16.—Market weak. Quotations: Prime summer yellow, 30s.; off oil, 29½s.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., June 15.—Crude cottonseed oil, 40c. Market extremely dull. Meal, \$23.50, f. o. b. mills. Hulls, \$9, Atlanta, loose.

New Orleans.

(Special Wire to The National Provisioner.)

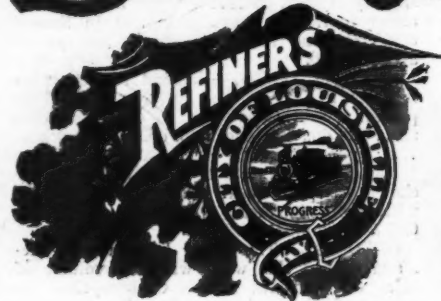
New Orleans, June 15.—Texas crude cottonseed oil, 41c. bid for remnant lots unsold. All products practically exhausted.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York June 15.—Since our last report fluctuations have been confined within narrow limits. From the closing prices of two weeks ago the market had an upturn of about 4 to 5 points, but at the high levels some disposition to take profits was evident. This class of selling, assisted with the unloading of outside independent holdings, continued daily and in gradually increasing volume. Offerings have been readily absorbed at the lower figures and at the close of to-

Louisville Cotton Oil Co.



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PROGRESS COOKING OIL
DEAR OLD VIRGIN COOKING OIL
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day, prices are only 4 to 5 points lower than two weeks ago and 8 to 10 points from the early high.

The warmer weather in the crude sections has brought out practically all of the crude mills holdings, and stocks of crude oil might now be called nil.

The domestic consumers and compound lard manufacturers have been brisk buyers during the past two weeks, and from all indications this class of buying looks like it might continue. The foreign markets have been only light buyers of the better grades, and have neglected the lower grades entirely due to the declines in foreign competing vegetable oils.

As stated in our previous reviews stocks of oil in independent hands are light, and are gradually passing into the hands of the larger and stronger interests. This fact and the reported heavy home buying for consumption leads us to believe that present prices are justified. We look for no important changes in the market for the coming week, outside of a gradual widening out of the difference between July and the later deliveries.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, June 15.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13¾c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 12¾c.; 18@20 lbs. ave., 12¾c. Sweet pickled, 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 13¾c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 13¼c.; 18@20 lbs. ave., 13c.

Skinny Hams—Green, 14@16 lbs. ave., 13½c.; 16@18 lbs. ave., 13¾c.; 18@20 lbs. ave., 13¾c.; 22@24 lbs. ave., 13c. Sweet pickled, 14@16 lbs. ave., 14c.; 16@18 lbs. ave., 14¼c.; 18@20 lbs. ave., 14¼c.; 22@24 lbs. ave., 13¾c.

New York Shoulders—Green, 10@12 lbs. ave., 7½c. Sweet pickled, 10@12 lbs. ave., 7½c.

Picnic Hams—Green, 5@6 lbs. ave., 8¼c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7¼c. Sweet pickled, 5@6 lbs. ave., 8½c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7¾c.; 10@12 lbs. ave., 7½c.

Clear Bellies—Green, 6@8 lbs. ave., 16½c.; 8@10 lbs. ave., 14½c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 10¾c. Sweet pickled, 6@8 lbs. ave., 16¼c.; 8@10 lbs. ave., 14¼c.; 10@12 lbs. ave., 12¼c.; 12@14 lbs. ave., 11c. Dry salt, 12@14 lbs. ave., 9¾c.; 14@16 lbs. ave., 9½c.; 18@20 lbs. ave., 9c.; 20@25 lbs. ave., 8½c.; 25@30 lbs. ave., 8¾c.

PRODUCE EXCHANGE NOTES.

Baseball is commanding no small amount of attention on the Exchange at present. Several meets have been arranged among the various trades, the first to take place on the 18th inst. The team composed of provision and oil men will then have as their opponents the freight brokers and men identified with the shipping trade. A lively contest is assured, as rivalry is intense, and every effort will be made by each individual toward procuring the silver cup, to be awarded the most successful aggregation at the termination of the season.

Frank Pressigner, of the E. S. Kuh & Valk Company, is managing the oil trade, while Walter Moore, of Messrs. Lunham & Moore, is in charge of the freight men. The contest will be played at Parkville Oval, Brooklyn.

Watch the "Wanted and For Sale" page for business opportunities and equipment bargains.

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STEARINES - OILS - TALLOW - GREASE - FERTILIZER MATERIALS

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Prices Decline—Consuming Demand Limited—Actual Oil, However, Well Controlled—Considerable Switching—Cotton Situation Somewhat Improved—Sentiment Rather Bearish.

The insignificant price changes from day to day are probably the best indication of the unimportance of dealings, but conspicuous in the market has been the steadiness of values, notwithstanding a lull in the inquiry from consuming quarters. Some reaction occurred toward the close of the week on improved cotton weather and liquidation. Undoubtedly, however, the recent maintenance of prices is directly due to the ability of larger refining companies, now thought to be in absolute control of the situation, to withhold actual oil from the market. To all intents and purposes, it would seem that consumers will be compelled to meet buyers' views, although in the meantime, the attitude of users of cottonseed oil will be governed to a large extent by the levels of values, prospects of the next cotton crop, and stability noted in the pure lard market.

At present consumers are buying sparingly, and have not deviated from their policy of purchasing supplies for a short period, and awaiting the exhaustion of these before replenishing. It is this digestion of supplies which is in progress at present, and until the quantity on hand is consumed there are but few who expect any improvement in the demand, especially as incentive for additional stocking is lacking. Of course, business is transpiring from day to day, but confidence is not shown, and there are many consumers who believe that in view of the

comparative cheapness of tallow and other competing oils to cottonseed oil, a reaction of values would be in order.

Opinions as to available supplies for the balance of the season continue extremely mixed, and it is on this account that the new crop oil months are receiving so little attention, with a general disposition to await developments, rather than to arrive at hasty conclusions or enter into hasty negotiations. The opening of seed values, together with the prospects of the cotton crop and levels of competing oils, next September and October, will be important factors in determining cottonseed oil values. In the interim there has been, and will be, further buying of new crop oil by refiners, as a hedge against oil sold abroad, and to domestic consumers, but this buying is mostly in the nature of necessary requirements, regardless to a large extent of prices.

As the July option approaches maturity, developments in the speculative market promise to become more interesting, although the situation is not thought to be sufficiently strained so as to result in unusual activity, or sensational fluctuations. There is a fairly well concentrated long interest outstanding, partly composed of refiners, and partly speculative, while it is the general opinion that the short interest is comprised mainly of other refining concerns who have sold as a hedge. Recently some of the principal longs have shown a disposition to liquidate and replace holdings in later options, while the buying has been by shorts, so as to warrant the assertion that outstanding commitments are being reduced. The outcome of the option

will depend largely upon the demand, and the ability shown to care for tenders, which at present promise to be liberal. Ultimately it is expected that leading refiners will care for the oil, but it remains to be seen that in the routine passing of the tenders what amount of speculative selling will be induced. Some authorities are already venturing the opinion that deliveries during July will total 30,000 barrels, but at present this seems to be a high average, and others are inclined to the estimate of from 15 to 20 thousand barrels.

Developments in the cotton belt during the past week were of a character resulting in further conservatism. Until Wednesday night the western part of the cotton belt was suffering from a severe drouth, and, naturally there was considerable apprehension on this score. Relief developed, however, and sentiment as a result grew more optimistic. While doubtless further precipitation will be required from time to time, the subsoil moisture generally being regarded as limited, the outlook has been improved and fears expressed have been temporarily dispelled. The section east of the Mississippi was also benefited by occasional showers during the week, and crop advices from that territory are of an encouraging aspect. On the whole the outlook has been improved during the week, and with the advent of normal rainfall for the next several weeks conservative authorities are already predicting a record out-turn. In the sections where cotton has received a good start and has not suffered from unfavorable recent climatic conditions, picking is expected to commence before the first of July. Already the first bale

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SNOWFLAKE—Choice Summer White Deodorized Oil

WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "R:finery," Louisville, U.S.A.

CABLE ADDRESS

of cotton in Texas has been marketed ten days earlier than last year.

Naturally the plant has still to pass through a trying period, and the ravages of the boll weevil and prospects of an early frost are factors to be considered prior to the arrival at any definite conclusion. For a time the severe heat which prevailed in many sections, while somewhat detrimental to the plant owing to an absence of moisture, was also deleterious to the boll weevil. Recent official tests made in Louisiana have disclosed that the boll weevil emerging from hibernating cages, has been surprisingly small, in comparison with other years, but undoubtedly the insect is still a factor of no small importance.

It was really surprising to note the increase of bearish sentiment following the improved weather in the cotton States. Many statements were made that the early new crop months would sell at 5c. and 5.10c. per lb. The claim is made that while the cottonseed oil industry has made wonderful strides, so have the sources of production; and with prospects of a bumper cotton crop, the supplies, according to these authorities, will be more than commensurate with the demand. Unquestionably the utmost caution will be revealed this season in seed purchasing as the events of last year are still fresh in the memory of the trade. Moreover, if cottonseed oil consumption is to be on a large scale, a readjustment of values to conform with levels of competing products would seem inevitable.

Closing prices: Saturday, June 10.—Spot, \$6.52@6.59; June, \$6.52@6.55; July, \$6.52@6.53; August, \$6.59@6.60; September, \$6.56@6.57; October, \$6.19@6.21; November, \$5.85@5.87; December, \$5.83@5.84; January, \$5.83@5.89; good off, \$6.30@6.55; off, \$6.25@6.50; winter, \$6.50@6.7; summer, \$6.50@6.7; prime crude S. E., nominal; prime crude valley, nominal; prime crude Texas, nominal. Sales were: July, 900, \$6.53@6.54; August, 100, \$6.60; September, 1,300, \$6.55@6.57; October, 1,000, \$6.20@6.21; November, 100, \$5.87; December, 200, \$5.83. Futures closed 3 decline to 1 advance. Total sales 3,600.

Monday, June 12.—Spot, \$6.58@6.63; June, \$6.58@6.60; July, \$6.58@6.59; August, \$6.63@6.64; September, \$6.61@6.62; October, \$6.22@6.26; November, \$5.87@5.89; December, \$5.86@5.87; January, \$5.87@5.90; good off, \$6.35@6.60; off, \$6.35@6.60; winter, \$6.60@6.75; summer, \$6.80@6.70; prime crude S. E., nominal; prime crude valley, nominal; prime crude Texas, nominal. Sales were: June, 200, \$6.57; July, 3,200, \$6.55@6.59; August, 2,000, \$6.60@6.63; September, 2,500, \$6.57@6.62; October, 500, \$6.21@6.23; November, 700, \$5.85@5.88; December, 300, \$5.85@5.87. Futures closed 2 to 6 advance. Total sales 9,400.

Tuesday, June 13.—Spot, \$6.50@6.59; June, \$6.53@6.56; July, \$6.53@6.54; August, \$6.58@6.59; September, \$6.57@6.58; October, \$6.20@6.22; November, \$5.87@5.88; December, \$5.86@5.87; January, \$5.86@5.89; good off, \$6.30@6.60; off, \$6.30@6.55; winter, \$6.90@6.75; summer, \$6.60@6.70; prime crude S. E., nominal; prime crude valley, nominal; prime crude Texas, nominal. Sales were: June, 100, \$6.65; July, 6,500, \$6.54@6.56; August, 4,100, \$6.59@6.61; September, 3,300, \$6.57@6.60; October, 200, \$6.21@6.22; November, 200, \$5.87@5.88; December, 200, \$5.86. Futures closed unchanged to 5 decline. Total sales 14,600.

Wednesday, June 14.—Spot, \$6.42@6.50; June, \$6.50@6.52; July, \$6.50@6.51; August, \$6.55@6.57; September, \$6.54@6.56; October, \$6.18@6.21; November, \$5.87@5.89; December, \$5.85@5.88; January, \$5.86@5.90; good off, \$6.25@6.50; off, \$6.25@6.49; winter, \$6.50@6.75; summer, \$6.50@6.7; prime crude S. E., nominal; prime crude valley, nominal; prime crude Texas, nominal. Sales were: July, 5,600, \$6.50@6.52; August, 700, \$6.56@6.57; September, 3,500, \$6.55@6.56; October, 100, \$6.19@6.21; November, 1,200, \$5.87. Futures closed unchanged to 5 decline. Total sales 11,600.

Thursday, June 15.—Spot, \$6.42@6.49; June, \$6.42@6.48; July, \$6.42@6.44; August, \$6.48@6.49; September, \$6.48@6.50; October, \$6.15@6.18; November, \$5.82@5.84; December, \$5.80@5.81; January, \$5.81@5.85; good off, \$6.15@6.19; off, \$6.15@6.39; winter, \$6.50@6.75; summer, \$6.45@6.70; prime crude S. E., nominal; prime crude valley, nominal; prime crude Texas, nominal. Sales were: June, 200, \$6.48@6.50; July, 9,500, \$6.41@6.47; August, 3,400, \$6.48@6.52; September, 7,600, \$6.48@6.52; October, 2,300, \$6.17@6.18; November, 600, \$5.86; December, 200, \$5.80@5.81. Futures closed 3 to 8 decline. Total sales, 23,500 bbls.

PHILIPPINE SHIPMENTS FOR 1910.

Shipments of meat and dairy products to the Philippines in 1910, according to the Bureau of Insular Affairs, amounted to \$648,700. This is a large increase. It has been suggested that much of the Philippine increased consumption of American goods is due to enthusiasm with the new tariff rates and has resulted in overstocking.

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COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to June 14, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

From New York.			
Port.	For week.	Since Sept. 1, 1910.	Same period, 1909-10.
Aalesund, Norway	—	—	50
Aarhus, Denmark	—	—	12
Aberdeen, Scotland	—	325	—
Acajutla, Salvador	4	175	59
Adelaide, Australia	—	—	54
Alexandria, Egypt	—	1,288	1,804
Algiers, Algeria	—	147	748
Algoa Bay, Cape Colony	—	127	147
Amapola, Honduras	—	12	100
Ancona, Italy	79	1,599	735
Antigua, W. I.	—	134	133
Antofagasta, Chile	—	17	43
Antwerp, Belgium	50	3,147	1,755
Arica, Chile	—	228	—
Asuncion, Venezuela	—	21	9
Auckland, New Zealand	—	152	329
Aux Cayes, Hayti	—	17	7
Azuza, W. I.	—	417	14
Bahia, Brazil	—	509	38
Bahia Blanca, A. R.	—	111	—
Barbados, W. I.	35	1,014	801
Bari, Italy	—	61	226
Beirut, Syria	47	590	128
Belfast, Ireland	—	50	55
Belgrade, Serbia	—	50	—
Bergen, Norway	—	710	705
Bombay, India	—	—	7
Bordeaux, France	—	1,740	100
Braha, Roumania	—	1,335	490
Bremen, Germany	—	60	150
Bristol, England	—	25	—
Buenos Aires, A. R.	447	11,708	10,925
Bukharest, Roumania	—	450	—
Calabar, Cuba	—	11	33
Calo, Egypt	—	104	246
Callao, Peru	—	—	362
Calcutta, India	—	—	5
Cape Town, Cape Colony	63	3,516	2,529
Cardenas, Cuba	—	19	18
Cardiff, Wales	—	—	10
Cartagena, Colombia	—	7	4
Carupano, Venezuela	—	10	—
Cayenne, Fr. Guiana	14	1,139	570
Ceara, Brazil	—	151	—
Christiania, Norway	—	1,600	3,169
Chienfugus, Cuba	11	258	172
Ciudad Bolivar, Venezuela	—	—	67
Colon, Panama	87	2,322	2,218
Constantinople, Turkey	—	17,518	7,326
Copenhagen, Denmark	100	4,850	5,355
Corinto, Nicaragua	—	85	29
Cork, Ireland	—	1,250	400
Cristobal, Panama	5	5	31
Curacao, Leeward Islands	—	58	41
Dantale, Germany	—	—	450
Dedeagatch, Turkey	50	1,003	625
Delagoa Bay, E. Africa	—	426	637
Democara, Br. Guiana	184	2,019	2,020
Dominica, W. I.	—	—	100
Drontheim, Norway	—	375	510
Dublin, Ireland	—	2,075	6,599
Dundee, Scotland	—	—	25
Dunedin, New Zealand	—	61	—
Dunkirk, France	—	250	600
Falmouth, W. I.	—	7	—
Fiume, Austria	—	300	—
Fremantle, Australia	—	9	28
Galat, Roumania	100	4,575	3,367
Gallipoli, Turkey	—	130	—
Genoa, Italy	—	32,192	14,279
Gibraltar, Spain	—	369	175
Glasgow, Scotland	50	4,376	3,305
Gonaives, Haiti	—	—	2
Gothenberg, Sweden	—	1,175	1,400
Grenada, W. I.	—	7	—
Guadeloupe, W. I.	124	2,706	3,130
Guantanamo, Cuba	—	30	40
Guayaquil, Ecuador	—	9	—
Hamburg, Germany	250	2,010	5,500
Havana, Cuba	—	2,778	2,814
Havre, France	—	5,080	3,982
Helsingfors, Finland	—	53	—
Hull, England	—	—	900

Iquique, Chile	—	361	406
Jacmel, Haiti	—	32	3
Jamaica, W. I.	—	11	125
Kavalya, Turkey	—	25	—
Kligston, W. I.	106	2,763	2,538
Koenigsberg, Germany	—	25	—
Kustendji, Roumania	25	3,125	2,200
La Guaira, Venezuela	—	19	17
La Paz, Brazil	—	30	—
La Plata, A. R.	—	43	—
Leghorn, Italy	—	8,539	4,429
Leith, Scotland	—	95	—
Liverpool, England	5	11,021	9,477
Loudon, England	—	7,447	11,509
Lyttleton, N. Z.	—	54	—
Malmo, Sweden	—	1,907	144
Malmo, Sweden	—	115	250
Malta, Island of	100	3,361	2,059
Manaos, Brazil	—	—	6
Manchester, England	—	5,748	3,553
Manzanillo, Cuba	—	265	—
Maracaibo, Venezuela	—	—	59
Marseilles, France	450	15,202	6,240
Martinique, W. I.	—	4,001	3,431
Massawa, Arabia	—	19	—
Mataanzas, W. I.	—	102	147
Mauritius, Island of	—	10	—
Mazatlan, Mexico	—	—	11
Melbourne, Australia	—	103	111
Monrovia, Africa	—	9	—
Montego Bay, W. I.	—	73	38
Monte Cristi, San Dom.	—	338	368
Montevideo, Uruguay	47	6,486	6,714
Naples, Italy	—	5,950	2,909
Newcastle, England	—	125	—
Nuevitas, Cuba	—	24	35
Nipe, Cuba	—	10	9
Odessa, Russia	—	25	—
Oran, Algeria	—	288	453
Panama, Panama	—	3	—
Panderna, Asia	—	—	28
Para, Brazil	—	6	448
Paramaribo, Dutch Guiana	—	3	12
Pernambuco, Brazil	—	—	362
Phillippeville, Algeria	—	97	—
Phreasa, Greece	—	225	—
Port Antonio, Jamaica	—	116	72
Port au Prince, W. I.	—	244	117
Port Barrios, C. A.	—	23	54
Port Cabello, Venezuela	—	—	73
Port Limon, Costa Rica	23	593	483
Port Maria, Jamaica	—	24	9
Port Natal, Cape Colony	—	—	12
Port of Spain, W. I.	—	75	20
Port Said, Egypt	—	431	174
Progreso, Mexico	—	153	153
Puerto Plata, San Dom.	—	289	1,393
Punta Arenas, Costa Rica	—	4	32
Ravenna, Italy	100	1,935	1,100
Rio Janeiro, Brazil	375	7,418	3,529
Rodosta, A. R.	—	325	—
Rosario, Arg. Rep.	—	19	262
Rotterdam, Holland	620	23,439	35,500
St. Croix, W. I.	—	12	10
St. Johns, N. F.	—	86	50
St. Kitts, W. I.	—	139	303
St. Thomas, W. I.	—	29	35
Salonica, Turkey	175	3,443	1,121
Sanchez, San Dom.	21	21	52
San Domingo City, San Dom.	—	47	1,300
Santiago, Cuba	11	880	549
Santos, Brazil	—	133	433
Savannah, Colombia	—	4	21
Sierra Leone, Africa	—	—	41
Smyrna, Turkey	25	4,190	915
Southampton, England	—	1,275	1,360
Stavanger, Norway	—	—	10
Stettin, Germany	—	—	159
Stockholm, Sweden	—	700	377
Surinam, Dutch Guiana	—	46	26
Sydney, Australia	34	306	178
Syracuse, Sicily	—	60	25
Tampico, Mexico	—	—	250
Tonsberg, Norway	—	—	750
Trebzonde, Armenia	—	97	—
Trieste, Austria	150	5,859	850
Trinidad, Island of	17	418	343
Tripoli, Tripoli	—	50	—
Trondhjem, Norway	—	—	50
Tunis, Algeria	—	721	—
Valparaiso, Chile	21	8,550	4,606
Varna, Bulgaria	—	67	35
Venice, Italy	580	23,705	8,690
Vera Cruz, Mexico	—	486	476
Wellington, New Zealand	64	177	31
Yokohama, Japan	—	33	10
Total	—	4,649	287,282

From New Orleans.

Antwerp, Belgium	420	2,635	550
Barcelona, Spain	—	275	—
Belfast, Ireland	—	125	508
Bordeaux, France	—	—	25
Bremen, Germany	—	670	235
Christiania, Norway	—	13,425	6,215
Colon, Panama	—	62	21
Copenhagen, Denmark	—	700	550
Cristobal, Panama	75	575	—
Dunkirk, France	—	200	—
Genoa, Italy	—	188	25
Glasgow, Scotland	—	1,405	1,285
Gothenberg, Sweden	—	750	600
Hamburg, Germany	—	4,000	4,006
Havana, Cuba	33	529	267
Havre, France	—	1,315	563
Liverpool, England	—	3,096	1,330
London, England	1,650	9,737	6,570
Manchester, England	—	1,250	130
Manzanillo, Cuba	—	35	—
Marseilles, France	—	1,600	250
Naples, Italy	—	—	100
Progreso, Mexico	120	278	—
Rotterdam, Holland	10	21,643	28,967
Stranger, Norway	—	1,020	535
Tampico, Mexico	—	300	—
Venice, Italy	—	500	600
Vera Cruz, Mexico	—	706	—
Total	—	2,310	67,379

From Galveston.

Hamburg, Germany	—	—	422
Liverpool, England	—	—	750
Manchester, England	—	—	500
Puerto, Mexico	—	—	300
Rotterdam, Holland	—	—	200
Vera Cruz, Mexico	—	—	6,902
Total	—	—	7,902

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HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—Additional sales noted yesterday were at further advances for native steers and full prices for Texas, and the entire market continues strong with packers independent owing to the closely sold up condition of stocks. The bullish packers who have been talking the top notch asking rates for native steers and cows of June salting have failed as yet to realize the extreme limits asked, and would likely sell Julys with the Junes to secure these figures. Native steers last sold at 15½¢, as noted yesterday, for 3,000 run of month; June salting, with early June, sold at 15½¢. Bullish packers ask 16¢ for June, but would likely include July if they could secure this figure, which has not yet been secured. The range is 15½¢@15¾¢. Texas steers are strong, with last sales at 15½¢ for heavy of June salting. Some previous trading was at 15¼¢, but the packers have bids at 15½¢, and do not quote the market under that figure. Three of the packers are sold to July-1st on all weights, and the other three "tanning packers" are using their lights and extremes, and one sold his heavies, as noted above, concerning the late sale, at 15½¢. Butt brands are ranged in the absence of sales at 14½¢@14¾¢, though last sales were at 14¼¢. Since then, however, Colorados have brought 14½¢, and packers are generally asking 14¾¢ for butts. The market is quotably up in proportion to late advances for other lines. Colorados last sold at 14½¢, and this price is bid the "big packer" for either all heavy or heavy and light. Some claim to have declined this bid for Colorados further ahead. Branded cows are still scarce, with last sales of May and June at 13½¢. Native cows keep strong. There was a rumor of light cows bringing 15¢ for June takeoff, but this could not be later confirmed. Packers are strongly talking this price, however, though they say they might sell all weights at 15¢. Last trades were at 14½¢@14¾¢. Native bulls are held at 13¢ for Junes and Julys and better for stock to sell through into fall months. Current salting May-Junes last brought 12½¢, and a clearance sale of odds and ends of April-May was recently effected at 11¾¢. Branded bulls are quoted 10¼¢@11¢ for back salting to later takeoff.

COUNTRY HIDES strong, particularly for current receipts, which are running short hair and superior quality, and the dealers are including some long and medium hair as much as possible in making sales. Dealers have some winter and early spring long haired in heavier weight cows, which they say they might sell on the basis of 12½¢, as they are all talking very strong, but long-haired extremes are closely sold up and receipts of extreme lights are running small. Country dealers at outside points East and West say the cattle are running heavier with the result that there is a lessened percentage of extremes in the takeoff, farmers running more to Holstein and other large cattle. Buffs range 12½¢@12¾¢, with the outside price last secured for late receipts running, but a small percentage of long-haired included. Stocks are scarce and dealers are talking very strong, stating that they would not sell at 13¢ for July delivery ahead. Heavy cows range the same as buff's and have been on the parity of the lighter weights for some time past, many sales being made in combination with buff weights. Extremes are scarce, as little or nothing has been carried over of winter and spring stock, and the receipts of later takeoff are limited. Late receipts are held at 13¢@13½¢ for June delivery, some asking up to the outside price for special selection. Some parties quote down to 12¾¢@13¢ for some poorer lots, but old hides are closely sold up. Heavy steers

are firm in sympathy with the rest of the market and the packer situation and range 12½¢@13¢ for late receipts as per recent sales. Bulls range 10½¢@11½¢ asked, all according to lots. Branded hides are well bought up all through the Southwest. Regular collections as to percentage of steers and whether in bundle condition or not, according to quality, etc., are ranged from 9¼¢@10½¢ flat, with better lots of Western and Southwestern butchers 10¾¢@11½¢, as to quality. Outside packers of May takeoff last brought 12½¢, being a "special."

DRY HIDES are firm, ranging 19½¢@20½¢ for short trim sole leather weights, with long trim 1¢ less. Lights, as to quality, are quoted 21¢@23¢.

CALFSKINS strong. Dealers ask 18¼¢@18½¢ for fresh Chicago cities out of new salt, with the market quotable on this basis in proportion to packers which last sold at 19¢, and the "big packer" still asking up to 20¢ for his June's and claiming to have declined a bid of 19¢. Chicago cities range 17¼¢@18¢, with most dealers not sellers under the outside figure, and prime Easterns hold higher. Outside cities and countries mixed are considered worth 17¼¢, with countries alone, as to lots, 16½¢@17½¢, and prime Easterns held even more. Lift calf ranges \$1.10@1.25. Packer and city kip 14½¢@15½¢ asked, countries and outside cities, as to lots, 13½¢@14½¢.

SHEEPSKINS.—Steady demand for lambs and shearlings; 50¢ bids for shearlings were recently refused, and the same packer receiving this bid would not accept 75¢ to sell; lambs further ahead being sold to the 17th. Old country pelts are ranged 75¢@81¢ and shearlings 35¢@40¢ for good lots. Dry Westerns 12½¢@13¢.

Later—Three thousand additional heavy Texas steers sold at 15½¢ yesterday. The market is reported quiet this afternoon. It is difficult to confirm late reports of native steers selling up to 16¢, though these advances have been recently received in other quarters in the East. Packers are firm, with Western tanners going slow. Country hides are strong. Eastern tanners report purchases of all weight cows at outside points at 12½¢. selected Chicago freight.

New York.

DRY HIDES.—The market all around is stronger, with clearance sales of common hide holdings, at full advances lately asked. Sales are noted of 5,423 Centrals on the basis of 20¢, and 2,742 Puerto Cabello, etc., at 20½¢, with Maracaibos at 20¢. It is reported an outside domestic tanner has been a free buyer, and mountain Bogotas have been maintained at the former high level of 22¼¢, a domestic tanner taking these at the full price. This was in the face of lower bids from other quarters, and this trading indicates the present strength of the situation. Other small sales were noted of Mexicans and Orinocos. Orinocos are being quoted at 21½¢ as based on other kinds. No change is noted in River Plate stock. At this season the offerings continue little or nothing here of Buenos Ayres, etc., with a nominal range quoted on these of 20½¢@20¾¢. The "Caracas" brought but 732 Puerto Cabellos, etc., of which 121 were marked as manifested to Trieste.

WET SALTED HIDES.—The entire market is strong. At the regular weekly San-sinena auction 4,000 frigorifico steers sold at 14½¢, including commissions and freight equivalent, which were this week taken by Europe; while 2,000 cows were sold to New York at 13¾¢, an advance of ½¢ on the cows over last week's sale. Large tanners have been reported free buyers at the River Plate of late. Mexicans, etc., are strong, and some spot holdings of coast varieties are expected to sell at better than 11½¢, with holders' views at least 11¾¢. Havanas are also strong in sympathy with the entire mar-

ket. Some quarters quote heavy weights at around 12½¢, but the bulk of recent trading has been with foreign buyers direct.

CITY PACKER HIDES.—Former rumors of May spready steers bringing 17¢ cannot be confirmed and no additional sales have come to light. Some packers here are nominally talking very high on May spreads. Local packers are said to be making a good many spreadies this month to be applied on former contracts.

COUNTRY HIDES AND CALFSKINS.—The entire hide market is strong. Tanners are reporting that they prefer fresh receipts to such few fall and winter hides as may have been carried over, but offerings are scant in all quarters. Ohio, Pennsylvania and State hides are all closely sold up with a continued scarcity of cows. Little lots of mixed hides in Ohio butchers' and small dealers' hands are at least costing 12½¢ selected. Local holders report bids at under 13¢ for heavy steers flatly refused with last sales of prime hides on that basis. New York State cows in straight car lots range 11¼¢@12¢ flat, and 11¢ flat is being paid for small mixed lots at outside country points. Calfskins are generally reported firm, with receipts coming in in very small quantities. All fresh skins are reported in good demand. Some buyers state that if bids of \$1.55 for 5's and 7's and \$2.05 for 7 and 9 lb. New York cities were repeated they think they could secure the skins, but the general asking rates are not below \$1.00; \$2.10 and \$2.50 for the three weights. City dealers' supplies are limited to such collections as they may have made this month, and they are not pressing their offerings on the market in consequence.

European Market.

The European hide markets are stronger, as noted heretofore. There are offerings of Scandinavian cows (light stock) reported in some quarters at around 7d., while some small trades have been claimed at as high as 14¼¢, with 4 per cent. shrinkage. Some tanning quarters quote Dutch light cows around 13½¢ for city abattoirs, about 13¢ for Dutch city collections, and 12½¢ for outside country collections. There is little or nothing being ordered in Scandinavian light cows, these being closely picked up abroad. One offering is noted of some spot extra plump Bavarian steers at 17¼¢. The foreign calfskin markets keep strong, with high prices asked, particularly for Russian stock.

Boston.

Offerings small. Ohio buff's held 19¢, some Western buff hide sales noted at 12¾¢. Some tanners not making bids, but entire market strong. Extremes in the absence of offerings of account are held all the way from 13½¢@14¢, talked, as to quality and lots. Southerns are firm following the trend of the rest of the market, and ranged from 10¢@11¢, as to lots.

Consul-General Richard M. Bartleman, of Buenos Aires, states that exports declared from Buenos Aires to the United States during the quarter ended March 31 were valued at \$8,044,141 United States gold, as against \$9,427,355 for the same period in 1910 and \$7,977,679 in 1909. As compared with the first quarter of 1910, there was a decrease of \$1,367,952 in the exports of hides and \$1,887,312 in wool. There was an increase of \$1,795,652 in the exports of linseed.

PACKERS-BUTCHERS
OUR SPECIALTY
TALLOW and GREASE
HIDES
JACOB STERN & SONS, Philadelphia, Pa.

Chicago Section

We are investigating the investigators now and may have to command our commanders soon.

Swift & Company's sales of fresh beef in Chicago for the week ending June 10 averaged 8.39 cents per pound.

Dr. George B. Young has assumed the duties of the city's health department in place of Dr. Evans, retired.

The order of the Golden Anklet is finally launched in Chicago with a membership of 100. The rubberers are preparing to stretch at the suggestion.

Harvesting of wheat in central Missouri has begun. The grain is in excellent condition. The average yield is estimated at fifteen bushels to the acre.

Just before the axe struck he murmured: "If nuts grow on trees, whence comes the doughnut?" And the executioner with great joy punctuated his blows with: "The pantry!"

One provision prophet still insists that we shall see four-cent hogs before the summer is over. Well, we shall see what we shall see! Every little bit helps, as the ship's cook said when he emptied his potato water into the lake!

This idea of music by bands, phonographs, hurdy-gurdies, etc., to relieve tired workers in factories, who get listless soon after the noon hour, may offer a means of utilizing the squeals, now the only waste in Packingtown. Who will teach the piggies to pitch their voices to a key and earn fame? Don't say it can't be done. Isn't Bubbley Creek to be dredged and drained—some day?

Mrs. Emma H. Bell, who is seeking to have her husband, Kossuth H. Bell, formerly general superintendent of the Hammond Packing Company, adjudged insane, admitted before County Judge Owens that she had testified falsely in a previous case when she declared him to be sane. She charges that her husband is suffering from hallucinations, and that he is squandering his fortune.

Fourteen inspectors were sent out by Dr. B. E. Sherman, in charge of the Chicago dairy inspection bureau of the city health department, to begin the task of inspecting the many dairy farms within a radius of 250 miles of Chicago. They will submit reports daily to their superior regarding the condition of the cows, barns, the water supply, general condition of the farms and the manner in which the milk cans are washed and kept.

SWAT THE FLY.

Start killing off flies now. Every fly you see now is the ancestor of one of the one

and three-quarter millions of the flies to come during the summer. Yet none of the people to whom the forerunners of the summer pests appear to try to kill them, despite the fact that, according to a scientist, every time a fly is killed the slayer prevents the birth of 1,728,000 flies. As soon as the first hint of warm weather comes flies, now known to be very active agents in the spreading of enteric fever, consumption, cholera and diphtheria, begins to breed. The female lays her eggs in all sorts of undesirable places, such as refuse heaps, ash pits and so on, and the larvae feed on their contents.

A LITTLE MATTER OF INSPECTION.

He engaged in manufacture of a very prosperous line—

The world held out to him a goodly prize—
He was so conscientious that he thought it would be fine

To have his plant revealed to public eyes.

Now machinery inspectors took up most of his time—

The smoke inspector called "to save the town"—

The boiler inspector then covered him with grime—

The "lift" inspector whirled him up and down.

State food inspector then arrived and pasted labels fast—

Commissioner of labor hunts for kids,
While the federal pure foodist tears labels off aghast—

And murmurs of the "million invalids"—

When finally he fell quite ill from nervous overwork,

A medical inspector probed inside
His vermiform appendix—and lest he seem to shrink—

He labeled him "inspected" when he died.
—Exchange.

PROCESS OF CRUSHING PEANUT OIL.

(Continued from page 32.)

Anglo-American "cage press," thus avoiding the use of scourtins. While the Marseillaise press crushes only from 1,000 to 1,100 kilos of nuts per day of 24 hours, the capacity of the Anglo-American cage press reaches 2,000 to 2,500 kilos.

The first pressing, which furnishes the high-grade oil, is made without heating the meal. In other words, the meal is pressed cold. This pressing usually lasts about one hour. For the second pressing the scourtins are generally emptied, the meal reground and brought to a temperature of 30 to 50 degs. Cent. (86 to 122 degs. Fahr.), according to the quality and condition of the nuts. The same amount of pressure is applied as for the first pressing and the same press may be used. A smaller yield but a finer grade of oil results from the second pressing

when the supplementary grinding of the meal is dispensed with. In some mills a third pressure is applied, but this is an unusual practice.

Yield of Oil.

The yield of oil varies according to the origin and condition of the nuts. The Senegal peanuts in the shell yield about 33 per cent. of their gross weight, the Gambia peanuts 31½ to 32 per cent. Both of these varieties yield from 21 to 23 per cent. on the first pressing and 10 to 11 per cent. on the second pressing. The average oil yield of the shelled peanuts is about 39 per cent. for the Indian nuts and 42 per cent. for the Mozambique. From 6 to 10 per cent. of oil, with an average of 8 per cent., remains in the cake. A bushel of shelled peanuts weighing 30 pounds should produce on the average about 11-3 gallons of oil (a little over a gallon on the first pressing) and 16½ pounds of cake, hulls not included. These cakes are about 2 feet square by ¾-inch thick.

After running from the presses, peanut oil does not need refining, but is simply filtered. It is then fit for consumption as salad oil. Bleaching is resorted to only in order to produce the white oil required in the manufacture of margarin.

Extraction of oil by solvents has not been found profitable in the case of peanut cakes, as these cakes are used exclusively, except when in a damaged condition, as a stock feed, and such solvents as sulphide of carbon and tetrachloride of carbon are considered harmful and depreciate the value of the cake for cattle feeding purposes. Only a very limited quantity of peanut cake is ground into meal, and this always on special demand.

(To be continued.)

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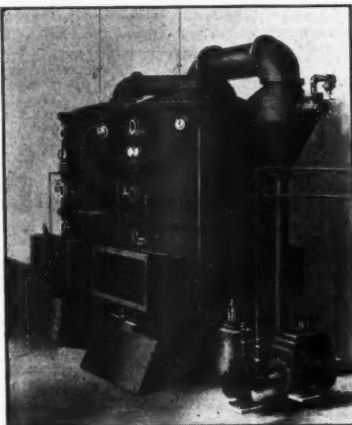
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Seattle, Wash., Northwest Ice Machine Co., 516 First Ave., South.
Washington, D. C., Leckie & Burrow, Hibbs Building.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 5.....	20,531	1,735	36,310	20,759
Tuesday, June 6.....	2,301	3,930	10,714	23,889
Wednesday, June 7.....	17,978	3,163	30,295	18,722
Thursday, June 8.....	4,316	1,569	21,392	19,167
Friday, June 9.....	1,017	399	16,131	12,603
Saturday, June 10.....	48	21	12,205	9,416

Total last week.....	46,191	10,517	127,047	104,556
Previous week.....	49,772	13,161	132,462	88,889
Cor. week, 1910.....	46,546	14,125	97,702	72,022
Cor. week, 1909.....	39,358	9,965	150,822	59,837

SHIPMENTS.

Monday, June 5.....	7,481	33	5,129	523
Tuesday, June 6.....	2,894	105	1,796	239
Wednesday, June 7.....	5,544	19	4,005	653
Thursday, June 8.....	3,519	32	3,363	1,640
Friday, June 9.....	1,433	1,265	1,310
Saturday, June 10.....	10	1	654

Total last week.....	20,881	190	16,212	4,365
Previous week.....	18,146	156	22,850	9,263
Cor. week, 1910.....	14,696	234	13,568	2,326
Cor. week, 1909.....	15,112	653	28,848	5,653

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to June 10, 1911.....	1,202,090	3,315,769	1,883,273
Same period, 1910.....	1,179,947	2,477,239	1,390,152

Combined receipts of hogs at eleven points:

Week ending June 10, 1911.....	562,000
Week previous.....	566,000
Year ago.....	398,000
Two years ago.....	508,000
Total year to date.....	11,120,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to June 10, 1911.....	132,409	439,000	230,000
Week ago.....	134,000	424,000	203,500
Year ago.....	123,700	293,700	134,300
Two years ago.....	123,100	407,100	123,700

CHICAGO PACKERS' HOG SLAUGHTER.

	Week ending June 10, 1911:
Armour & Co.....	23,900
Swift & Co.....	18,700
S. & S. Co.....	15,900
Morris & Co.....	6,900
Anglo-American.....	4,500
Boyd-Latham.....	5,200
Hammond.....	5,800
Western P. Co.....	7,200
Bour & Co.....	2,900
Roberts & Oakie.....	4,700
Miller & Hart.....	2,300
Independent P. Co.....	5,000
Brennan P. Co.....	4,100
Others.....	9,200

Totals.....	116,600
Previous week.....	117,500
Year ago.....	87,800
Two years ago.....	125,200
Total year to date.....	2,811,800
Same period last year.....	2,004,000

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$6.05	\$6.10	\$4.05	\$6.20
Previous week.....	5.90	5.97	4.15	6.30
Cor. week, 1910.....	7.70	9.48	5.75	8.40
Cor. week, 1909.....	6.50	7.51	5.50	7.65
Cor. week, 1908.....	6.90	5.54	4.70	5.90

CATTLE.

Good to prime beefs.....	\$5.75@6.40
Fair to good beefs.....	5.25@5.75
Common to fair beefs.....	4.75@5.25
Inferior killers.....	4.00@4.75
Fair to fancy yearlings.....	5.70@6.40
Good to choice cows.....	4.00@5.50
Canner bulls.....	2.50@3.35
Common to good calves.....	5.50@7.00
Good to choice vealers.....	7.25@8.25
Heavy calves.....	4.50@5.00
Feeding steers.....	3.25@5.50
Stockers.....	3.50@4.35
Medium to good beef cows.....	3.00@3.35
Common to good cutters.....	3.00@3.35

Inferior to good canners.....	2.35@2.85
Fair to choice heifers.....	4.25@5.60
Butcher bulls.....	4.75@5.00
Bologna bulls.....	4.00@4.25

HOGS.

Prime heavy butchers, 240 to 300 lbs.....	\$6.15@6.25
Prime to heavy, 300 to 400 lbs.....	6.10@6.17½
Choice light butchers, 190 to 220 lbs.....	6.15@6.30
Choice packing, 280 lbs. and up.....	6.10@6.15
Choice light, 160 to 190 lbs.....	6.15@6.25
Rough heavy packing.....	5.90@6.00
Light mixed, 200 lbs. and up.....	6.05@6.15
Mixed packing, 200 lbs. and up.....	6.05@6.15
Pigs, 110 lbs. to 140 lbs.....	5.75@6.10
Pigs, 110 lbs. and under.....	5.00@5.50
Boars.....	2.00@3.00
*Stgs, 110 lbs. and under.....	5.75@6.25

*All stags subject to 80 lbs. dockage.

SHEEP.

Fed western lambs.....	\$6.25@7.00
Native ewes.....	3.25@3.75
Native lambs.....	6.00@6.50
Colorado wooled lambs.....	6.00@6.50
Colorado short lambs.....	6.75@7.00
Shorn lambs.....	6.00@6.75
Shorn wethers.....	3.75@4.25
Fed yearlings.....	5.00@5.75
Heavy yearlings.....	4.00@5.00
Shorn yearlings.....	4.25@5.15

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JUNE 10, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
July.....	\$15.40	\$15.40	\$15.07½	\$15.12½
September.....	15.30	15.32½	14.92½	14.97½
LARD—(Per 100 lbs.)—				
July.....	8.32½	8.32½	8.17½	8.20
September.....	8.50	8.50	8.30	8.30
December.....	8.05	8.05	7.97½	7.97½
RIBS—(Boxed, 25c. more than loose)—				
July.....	8.37½	8.37½	8.17½	8.20
September.....	8.37½	8.37½	8.15	8.17½
January.....	7.50	7.50	7.37½	7.40

MONDAY, JUNE 12, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
July.....	15.17½	15.40	15.17½	15.40
September.....	14.92½	15.15	14.92½	15.15
LARD—(Per 100 lbs.)—				
July.....	8.20	8.22½	8.20	8.22½
September.....	8.30	8.37½	8.30	8.35
December.....	7.97½	8.05	7.97½	8.05
RIBS—(Boxed, 25c. more than loose)—				
July.....	8.17½	8.25	8.17½	8.25
September.....	8.15	8.25	8.12½	8.22½
January.....	7.40	7.45	7.40	7.45

TUESDAY, JUNE 13, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
July.....	15.17½	15.30	15.15	15.25
September.....	15.00	15.15	14.95	15.00
LARD—(Per 100 lbs.)—				
July.....	8.20	8.20	8.12½	8.12½
September.....	8.32½	8.32½	8.25	8.25
December.....	8.00	8.00	7.95	7.97½
RIBS—(Boxed, 25c. more than loose)—				
July.....	8.15	8.25	8.15	8.20
September.....	8.17½	8.20	8.12½	8.17½
January.....	7.40	7.45	7.40	7.42½

WEDNESDAY, JUNE 14, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
July.....	15.25	15.25	15.12½	15.25
September.....	15.00	15.10	14.95	15.10
LARD—(Per 100 lbs.)—				
July.....	8.12	8.17½	8.12½	8.17½
September.....	8.25	8.32½	8.25	8.32½
December.....	8.00	8.00	7.97½	7.97½
RIBS—(Boxed, 25c. more than loose)—				
July.....	8.17½	8.22½	8.15	8.22½
September.....	8.15	8.17½	8.12½	8.17½
January.....	7.40	7.45	7.40	7.47½

THURSDAY, JUNE 15, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
July.....	15.20	15.20	15.15	15.15
September.....	15.02	15.02	15.00	15.00
LARD—(Per 100 lbs.)—				
July.....	8.10	8.12	8.10	8.10
September.....	8.27	8.27	8.27	8.22
December.....	7.97	7.97	7.95	7.95
RIBS—(Boxed, 25c. more than loose)—				
July.....	8.17	8.17	8.15	8.17
September.....	8.15	8.15	8.12	8.12
December.....	7.40	7.47	7.40	7.47

FRIDAY, JUNE 16, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
July.....	15.25	15.37	15.22½	15.27½
September.....	15.10	15.25	15.10	15.17½
LARD—(Per 100 lbs.)—				
July.....	8.17½	8.20	8.12½	8.12½
September.....	8.30	8.32½	8.27½	8.27½
December.....	8.00	8.00	7.95	7.95
RIBS—(Boxed, 25c. more than loose)—				
July.....	8.27½	8.27½	8.25	8.27½
September.....	8.17½	8.27½	8.17½	8.22½
January.....	7.40	7.40	7.35	7.50

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	12½@22
Native Sirloin Steaks.....	14@22
Native Porterhouse Steaks.....	20@28
Native Pot Roasts.....	10@14
Rib Roasts from light cattle.....	10@12½
Beef Stew.....	10@12½
Boneless Corned Briskets, Native.....	12@12½
Corned Rumps, Native.....	12@12½
Corned Ribs.....	10@10
Corned Flanks.....	10@10
Round Steaks.....	14@20
Round Roasts.....	12½@18
Shoulder Steaks.....	14@14
Shoulder Roasts.....	12½@12½
Shoulder Neck End, Trimmed.....	10@12½
Rollad Roast.....	10@12½

Lamb.

Hind Quarters, fancy.....	16@18
Fore Quarters, fancy.....	10@15
Legs, fancy.....	18@20
Stew.....	10@12½
Chops, shoulder, per lb.....	10@11
Chops, rib and loin, per lb.....	25@28
Chops, Frenched, each.....	12½@15

Mutton.

Legs.....	14@14
Stew.....	6@6
Shoulders.....	10@10
Hind Quarters.....	10@10
Fore Quarters.....	10@10
Rib and Loin Chops.....	20@20
Shoulder chops.....	14@14

Pork.

Pork Loins.....	12½@12½
Pork Chops.....	10@14
Pork Shoulders.....	10@10
Pork Tenderloins.....	10@10
Pork Butts.....	10@10
Spare Ribs.....	10@10
Hocks.....	10@10
Pigs' Heads.....	8@8
Leaf lard.....	10@10

Veal.

Hind Quarters.....	16@18
Fore Quarters.....	10@12½
Legs.....	16@16
Breasts.....	12½@13
Shoulders.....	14@16
Cutlets.....	20@28
Rib and Loin Chops.....	16@20

Butchers' Offal.

Suet.....	4@5
Bones, per cwt.....	4@4
Calfskins, 8 to 15 lbs. (deacons).....	16@16
Calfskins, under 8 lbs. (deacons).....	8@8

AUTOMATIC
IMPROVED

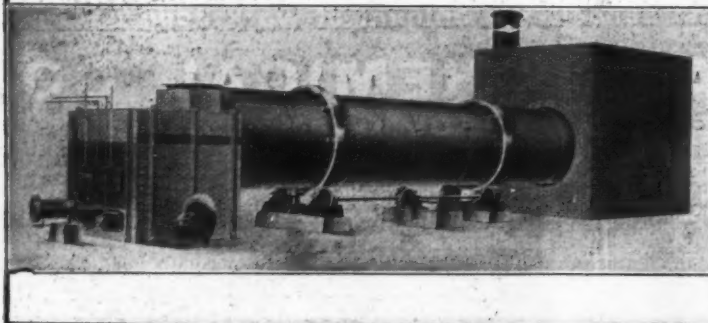
TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
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houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Good native steers	10 @ 11
Native steers, medium	9 1/2 @ 10
Helfers, good	9 1/2 @ 9 3/4
Cows	7 1/2 @ 8 1/2
Hind Quarters, choice	12
Fore Quarters, choice	7

Beef Cuts.	
Cow Chucks	5 1/2 @ 5 1/2
Steer Chucks	6 @ 6 1/2
Boneless Chucks	7 @ 7 1/2
Medium Plates	4 1/2 @ 4 1/2
Steer Plates	4 @ 4
Cow Rounds	10 1/2 @ 10 1/2
Steer Rounds	10 1/2 @ 10 1/2
Cow Loins	10 1/2 @ 11 1/2
Steer Loins, Heavy	10 1/2 @ 11 1/2
Beef Tenderloins, No. 1	10 1/2 @ 11 1/2
Beef Tenderloins, No. 2	10 1/2 @ 11 1/2
Strip Loins	11 @ 11 1/2
Shoulder Clods	8 1/2 @ 9
Rolls	9 1/2 @ 10
Rump Butts	9 1/2 @ 10
Trimnings	7 @ 7
Shank	5 1/2 @ 5 1/2
Cow Ribs, Common, Light	8 1/2 @ 8 1/2
Cow Ribs, Heavy	10 @ 10
Steer Ribs, Light	11 @ 11
Steer Ribs, Heavy	11 @ 11
Loin Ends, steer, native	10 @ 10
Loin Ends, cow	10 @ 10
Hanging Tenderloins	9 @ 9
Flank Steak	9 1/2 @ 12 1/2
Hind Shanks	4 @ 4

Beef Offal.	
Livers	5 @ 5
Hearts	5 @ 5
Tongues	13 @ 13
Sweetbreads	18 @ 18
Ox Tail, per lb.	4 @ 4
Fresh Tripe, plain	4 @ 4
Fresh Tripe, H. C.	5 1/2 @ 5 1/2
Brains	4 1/2 @ 4 1/2
Kidneys, each	7 @ 7

Veal.	
Heavy Carcass Veal	10 @ 10 1/2
Light Carcass	10 @ 10
Good Carcass	10 @ 10
Good Saddles	15 @ 15
Medium Racks	9 1/2 @ 9 1/2
Good Backs	10 @ 10

Veal Offal.	
Brains, each	4 @ 4
Sweetbreads	15 @ 15
Plucks	25 @ 25
Heads, each	15 @ 15

Lambs.	
Medium Caul	11 1/2 @ 11 1/2
Good Caul	13 @ 13
Round Dressed Lambs	14 @ 14
Saddles, Caul	14 @ 14
R. D. Lamb Racks	11 @ 11
Caul Lamb Racks	10 @ 10
R. D. Lamb Saddles	16 @ 16
Lamb Fries, per pair	8 @ 8
Lamb Tongues, each	4 @ 4
Lamb Kidneys, each	2 @ 2

Mutton.	
Medium Sheep	9 1/2 @ 10
Good Sheep	10 1/2 @ 10 1/2
Medium Saddles	12 1/2 @ 12 1/2
Good Saddles	13 1/2 @ 13 1/2
Good Racks	12 1/2 @ 12 1/2
Medium Racks	12 @ 12
Mutton Legs	12 @ 12
Mutton Loins	11 @ 11
Mutton Stew	4 1/2 @ 4 1/2
Sheep Tongues, each	3 @ 3
Sheep Heads, each	5 @ 5

Fresh Pork, Etc.	
Dressed Hogs	0 @ 9 1/2
Pork Loins	10 @ 10
Leaf Lard	8 1/2 @ 8 1/2
Tenderloins	21 @ 21
Spare Ribs	5 @ 5
Butts	8 @ 8
Hocks	7 @ 7
Trimnings	4 1/2 @ 4 1/2
Extra Lean Trimnings	7 @ 7
Tails	6 @ 6
Snouts	3 @ 3
Pigs' Feet	3 @ 3
Pigs' Heads	6 @ 6
Blade Bones	7 @ 7
Blade Meat	8 1/2 @ 8 1/2
Cheek Meat	9 1/2 @ 9 1/2
Hog livers, per lb.	13 @ 13
Neck Bones	2 1/2 @ 2 1/2
Skinless Shoulders	7 1/2 @ 7 1/2
Pork Hearts	3 1/2 @ 3 1/2
Pork Kidneys, per lb.	3 1/2 @ 3 1/2
Pork Tongues	10 1/2 @ 10 1/2
Slip Bones	5 @ 5
Tail Bones	6 @ 6 1/2
Brains	5 @ 5
Backfat	8 1/2 @ 8 1/2
Hams	14 1/2 @ 14 1/2
Cans	10 1/2 @ 10 1/2
Bellies	12 1/2 @ 12 1/2
Shoulders	7 1/2 @ 7 1/2

SAUSAGE.

Columbia Cloth Bologna	7 1/2 @ 7 1/2
Bologna, large, long, round, in casings	7 1/2 @ 7 1/2
Choice Bologna	9 @ 9
Viennas	9 1/2 @ 9 1/2

Frankfurters	
Blood, Liver and Headcheese	9 1/2 @ 9 1/2
Tongue	7 1/2 @ 7 1/2
Minced Sausage	12 @ 12
Luncheon Sausage, cloth paraffine	12 @ 12
New England Sausage	12 1/2 @ 12 1/2
Compressed Luncheon Sausage	12 @ 12
Special Compressed Ham	12 @ 12
Berliner Sausage	10 1/2 @ 10 1/2
Boneless Butts in casings	13 @ 13
Oxford Butts in casings	9 @ 9
Polish Sausage	9 @ 9
Garlic Sausage	9 @ 9
Country Smoked Sausage	9 @ 9
Farm Sausage	12 @ 12
Pork Sausage, bulk or link	8 1/2 @ 8 1/2
Pork Sausage, short link	8 1/2 @ 8 1/2
Boneless Pigs' Feet	7 @ 7
Hams, Bologna	11 @ 11

Summer Sausage.

Best Summer, H. C. Medium Dry	24 @ 24
German Salami, Medium Dry	20 @ 20
Italian Salami	24 1/2 @ 24 1/2
Holsteiner	14 1/2 @ 14 1/2
Mettwurst, New	17 @ 17
Farmer	19 1/2 @ 19 1/2
Monarque Cervelat, H. C.	19 1/2 @ 19 1/2

Sausage in Oil.

Smoked Sausage, 1-50	35.00 @ 35.00
Smoked Sausage, 2-20	4.50 @ 4.50
Bologna, 1-50	4.75 @ 4.75
Bologna, 2-20	4.25 @ 4.25
Frankfurt, 1-50	5.00 @ 5.00
Frankfurt, 2-20	4.50 @ 4.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	39.00 @ 39.00
Pickled Plain Tripe, in 200-lb. barrels	6.50 @ 6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75 @ 7.75
Pickle Ox Lips, in 200-lb. barrels	15.00 @ 15.00
Pickled Pigs' Snouts, in 200-lb. barrels	18.00 @ 18.00
Lamb Tongues, Short Cut, barrels	22.00 @ 22.00

CORNED, BOILED AND ROAST BEEF.

	Per doz.
1 lb., 2 doz. to case	19.00 @ 19.00
2 lbs., 1 or 2 doz. to case	3.50 @ 3.50
6 lbs., 1 doz. to case	14.00 @ 14.00
14 lbs., 1/2 doz. to case	31.00 @ 31.00

EXTRACT OF BEEF.

	Per doz.
1-oz. jars, 1 doz. in box	22.25 @ 22.25
2-oz. jars, 1 doz. in box	3.55 @ 3.55
4-oz. jars, 1 doz. in box	6.50 @ 6.50
8-oz. jars, 1/2 doz. in box	11.80 @ 11.80
16-oz. jars, 1/2 doz. in box	22.00 @ 22.00
2, 5 and 10-lb. tins	1.75 @ 1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	15.00 @ 15.00
Plate Beef	14.00 @ 14.00
Prime Mess Beef	— @ —
Extra Mess Beef	— @ —
Beef Hams (220 lbs. to bbl.)	— @ —
Rump Butts	15.00 @ 15.00
Mess Pork, new	16.00 @ 16.00
Clear Fat Backs	15.75 @ 15.75
Family Back Pork	18.00 @ 18.00
Bean Pork	11.50 @ 11.50

LARD.

Pure leaf, kettle rendered, per lb., tcs.	10 1/2 @ 10 1/2
Pure lard	9 1/2 @ 9 1/2
Lard, substitutes, tcs.	8 1/2 @ 8 1/2
Lard, compound	7 1/2 @ 7 1/2
Cooking oil, per gal., in barrels	50 @ 50
Barrels, 1/2 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15 1/2 @ 15 1/2
Cooks' and bakers' shortening, tubs.	13 @ 13

DRY SALT MEATS.

	(Boxed. Loose are 1/4 c. less.)
Clear Bellies, 14 @ 16 avg.	11 1/2 @ 11 1/2
Clear Bellies, 18 @ 20 avg.	10 1/2 @ 10 1/2
Flat Backs, 12 @ 14 avg.	10 @ 10
Regular Plates	7 @ 7
Short Clears	— @ —
Butts	6 @ 6
Bacon meats, 1/4 c. to 1 c. more.	— @ —

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	15 1/2 @ 15 1/2
Hams, 16 lbs., avg.	13 1/2 @ 13 1/2
Skinless Hams	14 1/2 @ 14 1/2
Calas, 4 @ 6 lbs., avg.	9 @ 9
Calas, 6 @ 12 lbs., avg.	8 1/2 @ 8 1/2
New York Shoulders, 8 @ 12 lbs., avg.	10 1/2 @ 10 1/2
Wide, 10 @ 12 avg., and strip, 8 @ 6 avg.	10 @ 10
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	19 @ 19
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	14 @ 14
Dried Beef Sets	18 @ 18
Dried Beef Insides	20 @ 20
Dried Beef Knuckles	19 @ 19
Dried Beef Outsoles	17 1/2 @ 17 1/2
Regular Rolled Hams	23 @ 23
Sauked Rolled Hams	24 @ 24
Boiled Calas	16 @ 16
Cooked Loin Rolls	21 @ 21
Cooked Rolled Shoulder	16 @ 16

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	15 @ 15
Export Rounds	21 @ 21
Middles, per set	60 @ 60
Beef bungs, per piece	9 1/2 @ 9 1/2
Beef weasands	7 @ 7
Beef bladders, medium	28 @ 28
Beef bladders, small, per doz.	30 @ 30
Hog casings, free of salt	10 @ 10
Hog middles, per set	10 @ 10
Hog bungs, export	15 @ 15
Hog bungs, large mediums	10 @ 10
Hog bungs, prime	7 @ 7
Hog bungs, narrow	4 @ 4
Imported wide sheep casings	30 @ 30
Imported medium wide sheep casings	30 @ 30
Imported medium sheep casings	70 @ 70
Hog stomachs, per piece	3 1/2 @ 3 1/2

FERTILIZERS.

Dried blood, per unit	2.90 @ 2.90
Hoof meal, per unit	2.70 @ 2.70
Concentrated tankage	2.60 @ 2.65 and 10c.
Ground tankage, 12%	2.60 @ 2.65 and 10c.
Ground tankage, 11%	2.60 @ 2.65 and 10c.
Ground tankage, 10%	2.57 1/2 @ 2.57 1/2 and 10c.
Crushed tankage, 9 and 20%	2.35 @ 2.35 and 10c.
Ground tankage, 6 and 35%	20.00 @ 20.50
Ground raw bone, per ton	26.00 @ 26.50
Ground steam bone, per ton	18.00 @ 18.50
Unground tankage, per ton less than ground	30c. @ 30c.

HORNS, HOOF AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	285.00 @ 300.00
Hoofs, black, per ton	30.00 @ 35.00
Hoofs, striped, per ton	40.00 @ 45.00
Hoofs, white, per ton	50.00 @ 55.00
Flat shin bones, 40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 35-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 60-95 lbs. av., per ton	92.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

LARD.

Prime steam, cash	8.15 @ 8.15
Prime steam, loose	7.70 @ 7.70
Leaf	7.50 @ 7.50
Compound	7 1/4 @ 7 1/4
Neutral lard	8 1/4 @ 8 1/4

STEARINES.

Prime oleo	8 1/4 @ 8 1/4
Oleo No. 2	8 @ 8
Mutton	8 @ 8 1/4
Tallow	6 1/2 @ 6 1/2
Grease, yellow	5 1/2 @ 5 1/2
Grease, A white	5 1/2 @ 5 1/2

OILS.

Lard oil, extra, winter strained, tierces	67 @ 67
Extra No. 1 lard oil	63 @ 64
No. 1 lard oil	56 @ 57
No. 2 lard oil	54 @ 55
Oleo oil, extra	8 1/4 @ 8 1/4
Oleo oil, No. 2	7 1/2 @ 7 1/2
Oleo stock	7 1/2 @ 8 1/4
Neatfoot oil, pure, bbls.	68 @ 70
Acidless tallow oil, bbls.	80 @ 81
Corn oil, loose	5.05 @ 5.10
Horse oil	5 1/2 @ 6

TALLOW.

Edible	6 1/4 @ 6 1/4
Prime city	6 1/4 @ 6 1/4
No. 1 Country	5 1/2 @ 5 1/2
Packers' prime	6 @ 6 1/4
Packers' No. 1	5 @ 5 1/2
Packers' No. 2	5 1/2 @ 5 1/2
Renderers' No. 1	5 1/2 @ 5 1/2

GREASES.

White, choice	5 1/2 @ 5 1/2
White, "A"	5 1/2 @ 5 1/2
White, "B"	5 1/2 @ 5 1/2
Bone	5 1/2 @ 5 1/2
Crackling	5 @ 5
House	5 @ 5
Yellow	5 1/2 @ 5 1/2
Brown	4 1/2 @ 5
Glue Stock	5 @ 5 1/2
Garbage grease	4 1/2 @ 4 1/2
Glycerine, C. P.	23 1/2 @ 24
Glycerine, dynamite	23 @ 23 1/2
Glycerine, crude soap	15 @ 15 1/2
Glycerine, candle	17 @ 17 1/2

COTTONSEED OILS.

P. S. Y., loose	47 1/2 @ 47 1/2
P. S. Y., soap grade	47 @ 47
Soap stock, bbls., concn., 62 @ 65 f. a.	2 1/2 @ 3
Soap stock, loose, reg., 50 f. a.	1 1/2 @ 1 1/2

COOPERAGE.

Ash pork barrels	90 @ 92
Oak pork barrels	93 @ 97
Lard tierces	1.47 @ 1.50

CURING MATERIALS.

Refined saltpetre	4 1/2 @ 4 1/2
Boric acid, crystal to powdered	7 @ 7 1/2
Borax	3 1/2 @ 4
Sugar—	— @ —
White, clarified	4 @ 4
Plantation, granulated	5 @ 5
Yellow, clarified	4 1/2 @ 4 1/2
Salt—	— @ —
Ashton, lu bags, 224 lbs.	32.25 @ 32.25
English packing, lu bags, 224 lbs.	1.45 @ 1.45
Michigan, granulated, car lots, per ton	3.25 @ 3.25
Michigan, medium, car lots, per ton	3.75 @ 3.75
Casing salt, bbls., 280 lbs., 2x @ 3x	1.40 @ 1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, June 14.

With a slightly increased Monday supply—actual receipts being 22,400 cattle—the trade ruled slow, but fully steady on cattle selling from 6c. down, while anything good enough to cross the 6c. line went readily at steady to strong prices. A decent showing of prime handy weight and heavy beefs sold from \$6.30@6.65, while the top of the yearling market was \$6.25, which price was obtained for 28 steers and heifers mixed that averaged 776 lbs. Good to choice steers sold \$5.90@6.30; medium to good, \$5.65@5.90, and fair to medium kinds \$5.25@5.60. Tuesday's very moderate run of 2,317 cattle included but very few steers, best on sale going at \$6.30, with a few others \$6@6.15, the supply, as is usual on the second day of the week, consisting principally of medium to pretty fair killers, and everything was disposed of at prices that were fully steady with Monday's basis.

Wednesday (today) receipts are estimated at 18,000, and the trade is quite satisfactory in that everything was bought up readily at strong prices. The market ruled active from start to finish. It was about as good an all-around trade as we have had in quite a while, and it looks like moderate receipts and a brisk trade the balance of the week.

Yearling heifers were in keen demand, as was evidenced by several sales ranging in price from \$5.75@6.05 per cwt. Canners and cutters were, as usual, dull sale, although at an unchanged price basis compared with last week's close. The bull trade was a steady proposition with a rather good demand for fat butchers, and also a strong outside demand for the good bolognas. The calf trade ruled strong on the good kinds, while "grassy" calves suffered a little discrimination. Tuesday's run of 2,317 cattle included a fairly good percentage of butcher stuff, and while the good cows and heifers sold readily at Monday's level other grades were slow sale, and in some instances a little lower. The demand for bulls was weak, and instances of 10c. decline were noted. The receipts of calves footed up 3,500, and the trade ruled active and 25@50c. higher than a week ago, with good to choice vealers selling \$8.15@8.50, and fair to good kinds \$7.75@8. Milkers and springers show no quotable change from last week's prices, although milkers are meeting with poor demand and are rather hard to dispose of. Today (Wednesday) the run of cattle is estimated at 18,000, which is a fairly liberal mid-week supply, although butcher stuff is not overly plentiful, and the general market is a good, active, steady trade on the bulk of the cows and heifers, with bulls showing a little weakness, and most sales of this class 10@15c. lower than last week's close.

Hog receipts have continued moderate the past week up to within the last day or so when the receipts have been more liberal. We attributed it to the advance in the market a few days ago; also shippers have taken advantage of the cool weather this week to market hogs. Receipts today are estimated around 34,000. The market opened 5c. lower, but closed 10@15c. lower. Today's severe decline is somewhat unexpected, considering the receipts, but the receipts have continued heavy at all the Western markets for some time past, which helps to hold our market down at Chicago, and while there were a few hogs sold this morning to Eastern shippers and speculators at only 5c. decline, the big packers laid out of the market and demanded 10@15c. concession. We do not look for any permanent decline, and think these severe breaks will be followed by quick reaction. The bulk of the hogs are selling today at \$6.10@6.15, with prime shippers around \$6.20. Light pigs are still in poor demand and selling at \$5.50@5.75. Rough sows are beginning to come more freely, and those that have to be thrown out of loads are selling at \$5.00@5.80; stags, \$6.25@6.40.

Following a period of depressed market conditions the closing days of last week and first days of this week for sheep and lambs, the trade gathered a little strength yesterday and today, and everything is being cleaned up as fast as it lands with prices on the fat stuff 10@15c. higher than Monday. There is a flood of common to medium fleshed stock coming to market that is almost unsalable. Receipts include a liberal sprinkling of clipped lambs that are only fit for feeders, and there is almost no outlet on feeding account.

We quote: Good to prime wethers, \$4.25@4.40; fat ewes, \$3.40@3.75; poor to medium ewes, \$3@3.25; cull ewes, \$2@2.50; bucks, \$2@2.75; good to prime clipped lambs, \$6@6.75; fair to medium clipped lambs, \$5.25@5.75; culls and common clipped lambs, \$3.75@4.75; fair to best spring lambs, \$6.50@7; culls to common springers, \$4@6; breeding ewes, \$3.50@4; feeding lambs, \$4@4.50.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, June 13.

Fifteen thousand cattle was the estimate for today here, and several hundred more than that came, besides 1,200 calves. This rather heavy supply did not hurt good dry lot cattle any, on account of the shortness of that crop now, but medium and lower grades of beef steers sold weak to 10c. lower, and stock and feeding cattle were pushed rudely several spaces down the hill. The run today did not savor of dry weather effects to any great extent, though there was some cattle driven in on that account. The feature this week, outside of a big gain in quarantine receipts over recent weeks, is the big break in stock and feeding cattle.

Some business is being done under \$4 this week, and very little above \$5 in country grades of cattle. The heavy quarantine run is reasonable, and quality is up to the average, top sale today \$5.60 in that division, and common steers down to \$4. Calf receipts are increasing, but have not expanded as much as is due at this season, and prices on them are holding firm; best veals at \$7.50, and medium kinds around \$6.50. Fancy yearlings, 800 lbs., brought \$6.25 today, as did heavy steers, not quite as good as the \$6.35 cattle yesterday. Bulk of the steers bring \$5.40@6.10, in native division, including beet pulp steers from Colorado at \$6. Cows and heifers are steady today; cows up to \$5.25, heifers \$4.50@6.10. Distillery cattle are selling at \$6@6.20 in Chicago, and there will be a rush of these cattle on that market during the next two weeks.

Hogs arrived here today to the number of 33,000 head, the largest run ever recorded here before in June, and with one exception the biggest run on record at this market. Packers wanted them, but could afford to play a waiting game, shipper buyers taking the first ones sold at five lower prices, top \$6.17½. The packers did most of their business 10c. lower, largely at a range of \$6@6.10, the latter the top paid by packers. Armour stood off to the last, and finally got some hogs 10@15c. lower. Cool weather this week permitted safe handling of the hogs, and the fact that shippers took advantage of this accounts for the heavy run today.

Sheep and lambs are coming in this week in rather small numbers—7,000 here today. The market is stronger, especially spring lambs, which are up 10@20c. today, top \$7. Yearlings brought \$4.65 today, wethers worth up to \$4, ewes \$3.50, goats \$2.75@3.25. Texas quit shipping last week, because of the break, and there will be few from that section on the market this week.

Drive outs to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	4,173	21,006	9,291
Fowler	1,480	2,056
S. & S.	4,539	17,912	4,989
Swift	5,292	17,945	10,779
Cudahy	3,203	13,853	8,458

Morris & Co.	3,888	11,605	3,948
Butchers	162	82	54
Total	22,727	82,403	39,575

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., June 14.

Receipts of cattle so far this week total 19,800 head, which exactly equals the supply for the corresponding period last week. The three days' sessions just passed were very similar in character, general tone being steady as compared with the close of last week, especially on the good to choice steers, the top on these so far this week being \$6.40, obtained Monday on a lot of 1,720-lb. beefs. Outside of this one lot, good to choice grades have been rather scarce, quite a lot of fair to good 1,200 to 1,425-lb. steers bringing \$5.90@6.25. Light weights on the grassy order of \$4.75@5.50 value have shown a further tendency this week to reach the level of Southern grassers, the decline amounting to 10@15c. on the least desirable grades. Cows and heifers went at steady prices today compared with Tuesday, and are steady with the close of last week, with the exception of the grassy sorts of heifers, which show about a dime decline. Quarantine cattle receipts so far this week total 233 loads. Considerable strength has been added to the sales of best grades, which were topped by some 1,240-lb. Oklahoma beefs at \$5.65. Bulk of all Texas and Oklahoma cattle brought \$4.70@5, several loads at \$5.20@5.50.

The record for a single day's hog receipts at this market was made Tuesday, when 20,372 head arrived. Total for the week ending last Saturday was 76,038 head, which is the market's record for a single week. Despite the record run of yesterday, the market closed 5c. higher than at the opening, and made the top of \$6.32½ at the extreme close, while several loads brought \$6.30. Top today was \$6.30; week ago, \$6.20. Bulk of hogs today sold at \$6.15@6.25.

Sheep receipts today of 5,000 head included very few extra good muttons or lambs. Three loads of Texas muttons averaging 102 lbs. topped the market at \$3.75, bulk of other native offerings bringing \$3.35. Spring lambs advanced 10@15c. today, some native lambs topping the market at \$7.25, bulk of all sales being made at \$6.25@7.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 10, 1911:

CATTLE.

Chicago	25,310
Kansas City	22,727
Omaha	10,645
St. Joseph	6,113
Cudahy	666
Sioux City	3,713
South St. Paul	4,211
Indianapolis	4,211
New York and Jersey City	3,925
Fort Worth	11,358
Philadelphia	4,341
Pittsburg	2,907

HOGS.

Chicago	110,535
Kansas City	100,403
Omaha	61,555
St. Joseph	40,312
Cudahy	16,063
Sioux City	34,237
Ottumwa	13,928
Cedar Rapids	11,743
South St. Paul	12,022
Indianapolis	37,090
New York and Jersey City	32,673
Fort Worth	8,084
Philadelphia	3,482
Pittsburg	20,803

SHEEP.

Chicago	100,191
Kansas City	39,575
Omaha	12,285
St. Joseph	9,117
Cudahy	161
Sioux City	981
South St. Paul	1,518
Indianapolis	2,075
New York and Jersey City	44,392
Fort Worth	4,831
Philadelphia	13,612
Pittsburg	14,547

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, June 16.—Market firmer. Western steam, \$8.50; Middle West, \$8.25@8.35; city steam, \$7.87½@8; refined Continent, \$8.65; South American, \$9.65; Brazil, kegs, \$10.65; compound, 7½@7¾c.

Liverpool Produce Markets.

Liverpool, June 16.—(By Cable.)—Beef, extra India mess, 81s. 3d. Pork, prime mess, 72s. 6d.; shoulders, 41@46s. 6d.; hams, 70@71s. Bacon, Cumberland cut, 51s. 6d.; long clear, 52s.; bellies, 53s. 6d. Tallow, prime city, 28s. 9d.; choice, 30s. 3d. Turpentine, 45s. 6d. Rosin, common, 16s. 6d. Lard, spot prime Western, 41s. 3d.; American refined in pails, 41s. 9d.; 2 28-lb. blocks, 40s. 9d. Lard, Hamburg, 40¾ marks. Cheese, Canadian, finest white, new, 55s. Tallow, Australian (London), 29s.@34s.

Marseilles Oils.

Marseilles, June 16.—Sesame oil, fabrique, 59 francs; edicle, 79½ francs. Copra, fabrique, 85 francs; edible, 102 francs. Peanut, fabrique, 61 francs; edible, 79 francs.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

The market was quiet but firmer on the advance in hogs in Western markets and on a lighter movement of hogs at all points.

Tallow.

The demand is still quiet, with business of moderate proportions.

Oleo and Lard Stearine.

The demand continues quiet, with prices showing a moderately steady tone. Buyers are holding off on the quiet interest in compound lard.

Cottonseed Oil.

Prices showed a little better tone, with some advance on the firmness of lard.

Market closed steady with a suspicion of July liquidation. There was further switching with short good buyers of near months, and selling August to September. Sales, 11,700 bbls. Spot oil, \$6.45@6.55. Crude, nominal. Closing quotations on futures: June, \$6.47@6.52; July, \$6.41@6.44; August, \$6.46@6.48; September, \$6.49@6.50; October, \$6.15@6.19; November, \$5.82@5.84; December, \$5.80@5.83; January, \$5.81@5.82; good off oil, \$6.15@6.50; off oil, \$6.15@6.40; winter oil, \$6.50@7.50; summer white, \$6.50@7.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, June 16.—Market generally 10c. higher than Thursday's average; quality fair; bulk of prices, \$6.10@6.20; mixed and butchers', \$5.90@6.30; heavy, \$5.95@6.25; Yorkers, \$6.15@6.25; pigs, \$5.65@6.20; cattle market strong; beefs, \$4.90@6.45; cows and heifers, \$2.50@5.90; stockers and feeders, \$3.70@5.60; Westerns, \$4.80@5.75. Sheep market steady to shade higher; natives, \$2.50@4.35; Western, \$2.75@4.50; yearlings, \$4@4.90; lambs, \$4@6.40.

Kansas City, June 16.—Hogs 10c. higher, at \$5.50@6.17½.

St. Louis, June 16.—Market 10c. higher, at \$6.10@6.30.

Cleveland, June 16.—Hog market steady, at \$6.10@6.30.

Indianapolis, June 16.—Hogs higher, \$6.20@6.25.

St. Joseph, June 16.—Hogs 5c. higher, at \$4.75@6.10.

East Buffalo, June 16.—Market opened with 8,000 on sale; market strong, at \$6.40@6.50. Sioux City, June 16.—Hogs weak, at \$5.70@5.95.

Louisville, June 16.—Hog market steady, \$5.80@6.05.

Omaha, June 16.—Hogs 5@10c. higher, at \$5.65@6.

Cudahy, June 16.—Hogs 5c. higher, at \$5.40@6.25.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, June 15.—Business in provisions during the past week has been rather slow, and prices are today lower than they were last week at this time. Hog arrivals continue very heavy, and buyers consequently are reluctant to operate, as they look for lower values.

As to oleo oil, business has been very good during the past week, and values are today, if anything, a little higher than they were last week at this time. There are indications that butterine business is improving and, consequently, the demand is better for oleo oil.

As to neutral lard, however, buyers have no faith in present prices, and as they look for lower figures, they are operating on a hand-to-mouth policy.

In cottonseed oil, business has come to a standstill for old crop goods, but quite a little business is doing with Europe in new crop oil.

RECEIPTS AT CENTERS

SATURDAY, JUNE 10, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	200	10,000	6,060
Kansas City	200	4,000	200
Omaha	200	7,070	700
St. Louis	300	16,338	500
St. Joseph	300	5,000	300
Sioux City	200	7,500	
St. Paul	500	1,700	1,000
Oklahoma City	100	600	
Fort Worth	200	800	800
Milwaukee		2,828	
Peoria		1,400	
Indianapolis	550	6,000	
Pittsburg	200	4,300	2,000
Cincinnati	115	2,017	2,040
Cleveland	40	1,200	1,000
Buffalo	100	2,600	2,400
New York	900	1,226	4,077

MONDAY, JUNE 12, 1911.

Chicago	23,000	43,384	22,000
Kansas City	13,000	14,747	8,000
Omaha	3,000	6,475	2,400
St. Louis	7,000	10,300	7,500
St. Joseph	1,400	8,400	400
Sioux City	1,500	7,000	600
St. Paul	1,500	2,700	200
Oklahoma City	600	1,700	
Fort Worth	2,000	1,600	2,500
Milwaukee		410	
Peoria		1,200	
Indianapolis	2,500	2,500	
Pittsburg	2,200	9,000	7,000
Cincinnati	1,075	4,856	2,434
Cleveland	240	3,500	3,000
Buffalo	4,400	16,000	6,000
New York	3,336	8,556	11,509

TUESDAY, JUNE 13, 1911.

Chicago	3,000	19,946	16,000
Kansas City	15,000	35,349	10,000
Omaha	4,500	19,704	3,000
St. Louis	8,000	15,366	8,000
St. Joseph	2,500	12,000	500
Sioux City	1,500	10,000	
St. Paul	2,200	5,300	1,000
Oklahoma City	650	1,350	
Fort Worth	3,400	2,000	2,500
Milwaukee		7,772	
Peoria		2,300	
Indianapolis	1,950	12,000	
Pittsburg		2,000	1,500
Cincinnati	223	2,749	540
Cleveland	60	3,000	1,600
Buffalo	125	1,600	1,000
New York	1,218	3,794	9,296

WEDNESDAY, JUNE 14, 1911.

Chicago	18,000	30,000	18,000
Kansas City	8,000	21,000	7,000
Omaha	3,400	15,000	8,000
St. Louis	6,900	22,716	4,000
St. Joseph	2,000	9,000	1,000
Sioux City	1,200	10,000	200
St. Paul	1,400	3,000	400
Oklahoma City	700	1,200	
Fort Worth	2,300	3,000	1,000
Milwaukee		4,307	
Peoria		3,000	
Indianapolis	2,100	17,000	
Pittsburg		4,000	2,500
Cincinnati	850	5,312	6,000
Cleveland	60	3,000	1,600
Buffalo	150	3,000	2,000
New York	2,245	4,487	5,309

THURSDAY, JUNE 15, 1911.

Chicago	5,000	25,000	16,000
Kansas City	5,000	17,000	5,000
Omaha	2,000	9,500	1,600
St. Louis	6,500	14,500	3,000
St. Joseph	1,700	9,000	1,500
Sioux City	1,000	5,200	1,000

St. Paul	900	2,400	200
Fort Worth	1,500	1,500	500
Milwaukee		1,153	
Peoria		900	
Indianapolis		8,000	
Pittsburg		4,000	
Cincinnati	766	4,483	1,837
Buffalo	100	3,200	1,600
New York	1,831	2,090	3,198

FRIDAY, JUNE 16, 1911.

Chicago	1,000	15,000	8,000
Kansas City	1,500	5,000	1,500
Omaha	1,100	6,000	1,300
St. Louis	2,400	10,000	2,500
St. Joseph	1,000	6,500	1,600
Sioux City	1,000	5,000	800
Fort Worth	1,250	1,000	800
St. Paul	1,400	2,500	400

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO JUNE 12, 1911.

	Beef.	Calves.	Sheep and lambs.	Hogs.
New York	3,143	7,573	168	14,028
Jersey City	2,629	3,571	28,526	13,820
Central Union	3,565	947	12,796	—
Lehigh Valley	2,842	595	2,845	—
Scatterling	—	184	63	4,825

Totals	12,179	12,870	44,398	32,673
Totals last week	11,650	12,585	49,815	26,380

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Sulzberger & Sons, Minneapolis	401	—	—
J. Shamberg & Son, Minneapolis	411	—	—
Swift Beef Co., Majestic	—	—	400
Swift Beef Co., Minneapolis	—	—	500
Miscellaneous, Bermudian	63	6	—
Total exports	875	6	1,200
Total exports last week	1,222	80	5,164

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JUNE 12, 1911.

Exports from:	Live cattle.	Live sheep.	Qrs. of beef.
New York	875	6	1,200
Boston	2,713	—	—
Philadelphia	615	—	—
Montreal	1,312	—	—
Exports to:			
London	2,141	—	1,200
Liverpool	1,960	—	—
Manchester	939	—	—
Glasgow	212	—	—
Antwerp	200	—	—
Bermuda	63	6	—
Totals to all ports	5,515	6	1,200
Totals to all ports last week	6,548	1,566	5,128

HIDES AND SKINS FROM BRAZIL.

The following figures show the value of hides and skins exported from Brazil, and the countries to which the shipments were made during 1910: Hides—Germany, \$3,242,910; British possessions, \$2,145,673; France, \$1,557,361; Portugal, \$466,669; Uruguay, \$420,949; United States, \$207,274; Belgium, \$205,968; all other countries, \$380,162; total, \$8,626,966. Skins—United States, \$2,382,827; France, \$449,150; Great Britain, \$338,042; Belgium, \$159,043; all other countries, \$134,507; total, \$3,463,569.

Exports of skins fell off considerably at all of the five principal ports of shipment, the United States taking about two-thirds of the total output, as compared with three-fourths in 1909.

There was a slight decline in total shipments of hides, but the port of Rio Grande do Sul shipped over 2,000 tons more than in 1909. Germany seems to be buying more heavily year by year. It was expected that the exports of hides from Brazil to the United States would be increased by the act placing that product on the free list, but apparently it has had the opposite effect, the exports falling from \$386,936 in 1909 to \$207,274 in 1910.

Do you keep an eye on the "Practical Points for the Trade" page? Watch it every week.

Retail Section

IDEAS FOR THE MODEL SUMMER BUTCHER SHOP

A Veteran Retailer Talks Flies, Their Cure, and a Clean Shop

In our last issue we spoke of the model summer butcher shop. This important subject cannot be dwelt upon too much. There is nothing that so vitally affects a business, particularly where foodstuffs are sold, as cleanliness, during the hot weather. Business is considerably slower then, and that gives the butcher ample time to keep his market clean at a very small expense. Most up-to-date markets have fine electric light or gas fixtures. If these are exposed to the flies and humid summer weather for one hot season they will never look as well as when new, unless they are overhauled at considerable expense. This damage can be easily remedied by buying mosquito netting, which is cheap and admirable for the purpose, and winding it around the light fixtures and the bars that hold the rails and even the rails. It answers three purposes at once, by keeping them clean; it is attractive in itself and it serves to partly dress up an empty store, and when the summer is over and the netting is taken off, your fixtures are in fine condition, and there are no disgusting fly specks to get off, which makes it about 500 per cent. easier to scrub up.

You all know how flies get in the windows, and that it is almost impossible to keep the glass bright and clean, and as the windows are the most important part of a store, being the first thing that is seen by the passer-by, and the customer on entering and leaving, it is absolutely necessary that they be kept clean, and the best way is to tuck netting across the top, letting it hang down and screen the entire window, tacking the sides if necessary to keep it taut. It is seldom the windows are really needed in the summer, and if they should be, on a Saturday morning for a few hours, say, it is easy enough to move the lower part of the netting, loosening it enough for any purpose, and looping it back at the sides.

Perhaps if butchers stopped to think that every fly means a million germs, and just a few flies in your store mean a few million germs, all would be pretty careful about

letting an order go to a good customer without examining it very carefully. It is just as if your own women folks bought fish for your own table and it was fly blown. You would positively forbid buying in that store ever again. And what is not good enough for you to eat is certainly not good enough for your customers to eat. How about it?

The man who will deliberately lay a piece of meat on a block or bench that has a lot of flies crawling on it is guilty of criminal carelessness and deserves punishment because of a habit the fly has of wiping his feet. Just take the time to watch him a few minutes when he alights on a piece of meat. Note how he shuffles his front feet. He is a frequenter of offal. The female lays her eggs in the manure piles. They settle in millions on refuse and sewage wherever it is exposed. All kinds of bacteria, all imaginable disease-causing microbes fasten themselves to the spongy, hair-covered feet of the fly, and it brings them into your shop and there wipes his feet on your blocks and benches. These microbes or bacteria and particles of filth are so small you can't see them, but they are there by the thousands just the same. There is no more industrious spreader of disease than the common house fly; man has no more dangerous enemy than the common house fly; and that is one of the ways typhoid and other deadly sickness is spread. Now, Mr. Butcher, dare you subject not only your customers from whom you make your living, but yourself and your family, to any of the chances of illness at the hands (or feet) of the fly? Screen doors are cheap; so cheap that it should be compulsory for every butcher to have them, and then let him wet a cloth with kerosene and wipe off the outside tops and sides of the door every morning to keep flies from hovering about waiting for a chance to enter. These are simple measures for your customers' and your own health. The expense is a trifle, and it is not much work to get flies out and keep them out. Show me the man who will not get busy keeping clean and I'll

show you a lazy man who is not worthy of success in business.

The biggest and most successful retail butcher in this country has often been quoted and has personally told the writer that he stands ready to take a good suggestion at any time from anyone in his employ, and has been known to do so from a wagon boy. It is the wise man who takes a hint no matter where it comes from, if he can get a benefit from it.

There is not a single shopkeeper who reads this who will not agree with every statement. Will he proceed to follow out these suggestions in the best way he sees fit and without any delay?

As many shops have rear windows just as much care should be taken in screening them as if front windows. Take a little walk around your shop now and then fly-hunting. It will do you good physically, financially and morally, and you'll sleep with the clear conscience of having done your best to keep the food you sell to your fellow man free from filth and taint. As careful as you are, just so careful, and no more, will your employees be. Not alone will you benefit yourself, but you will be setting a good example to your help by training them in cleanliness which eventually is good for you and, like swimming, is one of the few things that is never forgotten by man, woman, child or beast.

While you are cleaning up, see that your ice house racks and walls of the coolers are scrubbed regularly at least once a week—twice would be better. It keeps the meat in good condition. It would surprise many of you if you knew the difference it would make in the cooler if the bunker was flushed out regularly at least once a month. The dirt from the melted ice accumulates, gets slimy and sour, and you wonder why the meat is sometimes brought out in bad condition, when it is fresh and the bunker is full of ice. There is nothing more natural than that the odor from the dirt fills the air in a tightly closed box and affects the meat just as rotting vegetables would spoil butter and milk in a grocer's box, only more so. Any little grocery store clerk could tell you that if you want to handle perishable foodstuffs

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SATISFACTION

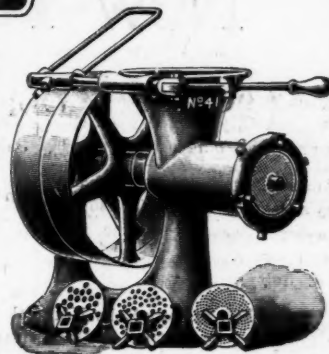


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544 Van Ness Avenue, San Francisco

Philadelphia, Pa., U. S. A.

properly, all these suggestions are a necessity, otherwise you cannot successfully conduct a business of that nature profitably, and you all know you have troubles and trials enough in the retail butcher business without letting your own carelessness be the cause of losing money.

So:

Chase the fly,
Be they many or few,
Or by and by
He'll be chasing you.

And:

It's fun to hustle for yourself,
But it's WORK to hustle for

some

one

else.

L. A.

N. Y. MASTER BUTCHERS MEET.

The annual meeting of the New York State Association of Master Butchers met in Buffalo, Monday, Tuesday and Wednesday, June 12, 13, 14. There were over a hundred delegates present, representing local organizations in thirty-four cities in the State. In addition to the routine work, the association adopted a resolution favoring the passage of the Reciprocity Act without amendment, and condemning Senator Root for proposing the amendment. It also adopted a resolution asking Congress to remove the duties on beef cattle, sheep, hogs and all food animals coming into this country from Mexico and Canada. It also unanimously adopted a resolution asking Congress to take the prohibitive tax of ten cents a pound on colored and two cents on uncolored oleomargarine. There was free expression of opinion and full explanation of the effect of these resolutions if adopted by Congress, and the unanimous vote followed.

The butchers were welcomed to the city by Mayor Fuhrmann, who was presented as "the butcher mayor," and made a warm and hospitable speech. Reports of officers and discussions thereon and reports from locals took up the remainder of the sessions. The delegates were taken by boat around Grand Island by the local butchers and given a grand dinner on board, making the outing a pleasant and memorable feature of the meeting. The ladies had a theater party and automobile rides.

The following officers were elected: President, A. C. Sluiter, Flushing, L. I.; first

vice-president, Albert Toy, Buffalo; second vice-president, Philip J. Keller, Niagara Falls; third vice-president, A. C. Hoffman, Jr., Syracuse; fourth vice-president, Peter Steen, New York; fifth vice-president, H. J. Schadd, Rochester; recording secretary, Daniel J. Haley, Troy; financial secretary, Charles Young, New York; treasurer, L. W. Lamm, Brooklyn; outside guard, Augustus Levy, New York; inside guard, Albert Toy, Buffalo.

Delegates to the national convention to be held at Pittsburg in August were elected as follows: Charles Schuck of the Bronx, George Loy, George Thompson, A. Krimm, W. T. Hendridge, A. C. Sluiter, the new president of the State association, all of New York; Albert Toy and George Lankes of Buffalo.

The convention voted to meet next year in Brooklyn.

LOCAL AND PERSONAL.

Fire has destroyed Letney's meat market at Brondel, Tex.

T. McNamara has opened a new meat market at Walker, Minn.

A. Walkington has purchased a meat market at Enden, Ill.

M. E. Foucht is the new owner of the meat market of Culver & Son at Upper Sandusky, Ohio.

Wing & Campbell have opened their new meat market at Eugene, Ore.

F. J. Boudreaux will open a new meat market at Lake Charles, La.

C. M. Brown is erecting a new meat market at Daytona, Fla.

J. D. Eno's meat market at Auburn, N. Y., has been damaged by fire.

Terry Brothers has bought the meat business of R. Miner at Wallingford, Conn.

Flynn & Waters' meat market at Harvard, Neb., has been gutted by fire.

E. S. Sweet & Co. have disposed of their meat business to Brust & Knorr at Grangeville, Ida.

Barger & McNead, of Endicott, Wash., have

purchased the butcher shops of Gildersleeve Bros. at La Crosse and Washtucna.

James Howard has purchased the meat market of Montgomery & Smith at Reed City, Mich.

Floyd W. Titus, who has been engaged in the meat business at Grant, Mich., four years, has also purchased the market of W. J. Peets.

Richard & Sagers have opened a new meat market at St. Johns, Mich.

P. McCrone has opened a meat market at Mackinac Island, Mich.

Ray Muck has succeeded Ben Youran in the management of the meat market of F. Braastad & Company at Negaunee, Mich.

The Bruckert-Krueger Grocery & Meat Company has opened at Roundup, Mont.

Boelter & Riggs have disposed of their meat business at 841 W. Washington street, Los Angeles, Cal., to H. C. Tousley.

Parker & Junge have been succeeded in the meat and grocery business at Lyman, Wash., by C. W. Parker.

Scott E. Tucker has opened the East Side Grocery & Meat Market at Boone, Ia.

Loomis & Son are about to erect a modern store for their meat market at Hopkinton, Ia.

OPEN ARMOUR BRANCH IN PATERSON.

Armour & Company opened a new branch house in Paterson, N. J., on Monday, June 12, at 107 Hamilton avenue. That the invitations to inspect the new building were appreciated is shown by a record of 7,238 visitors during the day. A number of New York men were in attendance. A big day's business was done and manager F. J. Hartung is pleased with his start. The rooms were decorated with yellow and blue, the Armour colors, and an orchestra enlivened the scene. Displays of Armour specialties were made. The local papers in Paterson wrote the affair up in style, and said the cooler, provision room, offices and platform which take up the first floor "look more like parts of a high-priced hotel than a meat market."

FISH!

FISH!

FISH!

You will save money in buying your Fish **DIRECT** from the Wholesaler

B. F. PHILLIPS & CO.

7 "T" Wharf,
BOSTON, MASS.

Correspondence Solicited—Satisfaction Guaranteed

OUR SPECIALTY

Rockport Steak Cod Shore Haddock

New York Section

Swift & Company's sales of fresh beef in New York City for the week ending June 10 averaged 8.65 cents per pound.

Albert Dawson, cashier at Morris & Company's general office for some years, has been made manager of the Newark, N. J., branch house. His successor as cashier is S. R. Rubin.

The two ball teams of the National Packing Company, known as the Bachelors and Benedicts, crossed bats on June 10, and the latter won out 8 to 4. The Fort Greene Market ball team is looking for games, and now the National Benedicts are in trim, may be accommodated.

While Mano Friedman was manager for the Northern Beef Company he gave out a worthless check for \$652.54. He subsequently opened a butcher shop, but was arrested and found guilty of grand larceny. He was sentenced to a year in the penitentiary and was severely lectured by Judge Foster as well.

It came as a shock to the trade to learn of the death of Adam E. Schultheis, owner of the Volunteer Market at 573 Eighth avenue. Mr. Schultheis was one of the leading butchers of the west side for many years, and had hosts of friends in the trade. He was ill but a very short time. His family will have the sympathy of the entire trade.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending June 10, 1911, as follows: Meat.—Manhattan, 10,654 lbs.; Brooklyn, 3,768 lbs.; total, 14,422 lbs. Fish.—Manhattan, 3,375 lbs. Poultry and Game.—Manhattan, 1,001 lbs.; Brooklyn, 158 lbs.; total, 1,159 lbs.

Fred. Lesser, who has established a big business in Greater New York among the better class of butchers, by treating his customers honorably, has the 19th anniversary of entering the business on the 1st of July. In 1892 Mr. Lesser started out with one horse and wagon. It did not take the butchers long to find out that he was strictly honest and played no favorites. When fat went up he notified his customers immediately and paid them all their stuff was worth, when the price came down they showed their confidence by accepting what he paid them without question, and on these lines he has built up a big business. His trucks can be seen collecting fat, suet, calfskins and bones all over the five boroughs of Greater New York. Mr. Lesser has the respect of the trade, and his customers are also his friends, than which nothing better of any business man can be said.

Packhouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

EDWARD O'NEILL BADLY BURNED.

The condition of Edward O'Neill, president of the Retail Butchers' Fat Rendering Company, and national president of the United Master Butchers of America, who was burned on June 9, in the big plant on 39th street, is satisfactory today. He was in a serious state when taken to the hospital, but has responded well to treatment, and his sturdy strength has aided his recovery. Mr. O'Neill with two helpers, Frank Pupec and Joseph Coldegs, partly opened the emergency door in a tank from which the hot fat was not running freely from the tap. The weight of the fat forced the door suddenly wide open and the hot grease poured over the three men. The door hit Pupec and partially stunned him, and it was while dragging him to safety that Mr. O'Neill was so badly burned. He was removed to the New York Hospital, where his life was despaired of at first, but he is now recovering. He will be laid up for a month or more.

FORBIDS EXPOSURE OF MEATS, ETC.

Just as Mayor Gaynor is considering the ordinance recently passed by the Common Council requiring butchers to keep under cover meats and perishable provisions offered for sale in their shops, comes word from Boston that a similar ordinance of that city has been declared unconstitutional by the Supreme Court of Massachusetts. The present New York Sanitary Code merely requires the covering of meats, etc., while in windows or doorways, while the proposed law would require them to be kept in cases or coolers all the time and not hung on racks or lie on the marble counters. So far the mayor has given no indication of his action on the ordinance.

OUT AMONG THE TRADE.

The market of Chas. H. Ruhl has been removed to 42 Central avenue, Albany, and is modern in every respect.

Fred E. Moch, of Broadway, Albany, has sold out his meat market and is giving his attention to his wholesale bologna and provision business.

In Frank Ferrari's shop on Main street, Mamaroneck, N. Y., there can be found the latest improvements in butcher store fixtures. The latest scales, slicers, registers, etc., are there. The value of handling canned goods is very clear to this enterprising butcher. One feature in this store is the ice box and a cooler, which was constructed by Mr. Ferrari himself. The temperature in the hottest weather is never above 22 degrees in his ice houses.

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(H) means Renewal Mortgage.

Friedman, Morris, 1375 Intervale ave.; Jos. Levy & Co. \$79.
Kaslow, Fannie, 60 Henry st.; Abr. Loitz. \$250.
Schlossberg, Max, 224 E. 95th st.; Jos. Levy & Co. \$100.
Strolle, Angelo, 558 2d ave.; Sulzberger Sons & Co. \$100.

MANHATTAN BILLS OF SALE.

Widorowitz, Leib S., 311 E. 8th st.; Rachel Widorowitz. \$1.

BROOKLYN MORTGAGES.

Birz, Isaac & Jacob Lapin, 648 Coney Island ave.; Jos. Rosenberg. \$39.
Bushadsky, Harry, 2154 Dean; Levy Bros. \$95.
Brandenstein, Gustave, 233 Cleveland; Chas. Koch. \$725.
Cohen, Jos., 238 Christopher ave.; Levy Bros. \$100.
Koehl, Louis J., 5610 New Utrecht ave.; Josephine R. Glasshoff. \$1,500.
Lincer, Daniel, 186-88 Havemeyer; John Stephan. \$1,500.
Mancuso, Tony, 84 Skillman; Jos. Rosenberg. \$35.
Maron, Sam., 223 Hoyt; N. Y. Butchers' Dressed Meat Co. \$50.
Rosenblatt, Harry, 2212 Surf ave.; Van Iderstine Co. \$50.
Reitman, Philly, 586 Blake ave.; Levy Bros. \$125.
Schapiro, Max, 482 Bushwick ave.; Jos. Rosenberg. \$45.
Zallowicz, —, 102 Ames; Gustave Seiner. \$70.

BROOKLYN BILLS OF SALE.

Lackner, John & wife, 68 Nevins; Otto Huttenlocher & wife. \$350.

GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Feldman, Theodore & Minnie Charney, 59 St. Nicholas ave.; Sol Koornik. \$2,100.
Falcchio, Tony & Jerry, 139 and 190 Lincoln ave.; F. V. Goetzel. \$150.
Grossman, Morris, 1103 1st ave.; Jac Steinberg. \$250.
Helfman, Nath., 130 Ave. C; S. A. Cohen. \$95.
Kwiat, Jac., 1443 Madison ave.; M. Zimmermann Co. \$100.
Koffler, Gussie & Esther Scheim, 200 2d ave.; Max Scheim. \$250.
Marx, Julius, 212 E. 85th st.; C. Weinstein. \$150.
Raffetto, Marcello, 176 Sullivan st.; Davide Cassinelli. \$350.
Schorr, David, 2218 8th ave.; Julius Wolf. \$700.
Wittich & Jetter, Hotel Lincoln, Midland Beach; B. Lowenfels & Co. \$148.
Waxenbaum, Moses, 63 E. 9th st.; Benj. Schorr. \$223.
Cowius, J., 50 Canal st.; M. Kantor Co. \$120.
Feigenbaum, Herm., 250 Mulberry st.; Rubin Feigenbaum. \$300.
Hoffman & Sokolin, 30 W. 32d st.; Sam'l Stein. \$260.
Handronas, Geo., 82 3d ave.; Thos. Pesmises. \$100.
Morris, Nicholas, 511 6th ave.; Theo. R. Fisher. \$3,350.
Rimpler, Julius, 167 W. 23d st.; Elizabeth W. Capps. \$341.
Reisberg, Isaac, 410 Tremont ave.; D. Dimitman. \$400.
Shatz, Morris, 131 E. 104th st.; Morris Solomon. \$500.
Wertberger, Joe, 108 W. 17th st.; Sadie Wertberger. \$375.

MANHATTAN BILLS OF SALE.

Cassinelli, Davide, 176 Sullivan st.; Marcello Raffetto. \$700.
Gaetano, Schivo, 2480 8th ave.; Frank Barna. \$700.
Gurnowitch, Joe & Procia, 213 Madison st.; Anton Agerevitch. \$320.
Goldfarb, Aaron, 131 E. 104th st.; Morris Shatz. \$1.
Kirsch, Martin & Jac Ledman, 26 W. 26th st.; Louis Schapiro & R. Kuraltz. \$1,225.
Roumanian Delicatessen Co. (inc.), 73 Stanton st.; Harry Moskowitz. \$600.
Zaspel, Frank A., 56 Bleecker st.; A. Flanagan. \$1.

BROOKLYN MORTGAGES.

Roth, Benj., 2348 Myrtle ave.; Bernhardt. \$75.
Schnurzer, Marie, 812 Rogers ave.; Maria A. Radenhausen. \$500.
Martin, Edw., 79 Bridge; Jack Garsb. \$60.

BROOKLYN BILLS OF SALE.

Autenrecht, Jacob, Jr., Boulevard and Caton pl.; Andrew Kruppert. \$30,000.
Docher Bros., 937 Gravesend ave.; Herman Ehrlich. \$2,075.
Radenhausen, Maria W., 812 Rogers ave.; Marie Schnurzer. \$1,300.
Theuer, Fred J. & wife, 1596 Ave. A (N. Y.); Emil Prinn. \$655.

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